



PIKEPERCH FILLET WITH KOHLRABI AND CRESS IN WHITE WINE SAUCE



QimiQ BENEFITS

- Acid and alcohol stable
- Smooth and creamy consistency in seconds
- Full taste with less fat content



25



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Sauce Base

400 g Kohlrabi , finely diced

20 g Butter

125 ml Dry white wine

Salt and pepper

3 tbsp Dry Vermouth

125 ml Vegetable stock

4 Pike perch fillet(s) 150 g each

50 g Butter

Salt and pepper

Lemon juice

2 tbsp Cress

METHOD

1. For the sauce: fry the kohlrabi in butter over low heat. Douse with white wine and reduce. Season with the salt, pepper and Vermouth, add the clear vegetable stock and continue to cook until firm to the bite.
2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
3. Carefully fry the pike fillets in butter on both sides.
4. Serve the kohlrabi with the pike fillets and garnish with the cress.