



# FRIED PIKEPERCH WITH A HORSERADISH CRUST ON COUNTRY STYLE RISOTTO

## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Acid, heat and alcohol stable
- Binds with fluid - no separation of ingredients



25



easy

## INGREDIENTS FOR 4 PORTIONS

**600 g** Pike perch fillet, fried

### FOR THE RISOTTO

**25 g** Onion(s), finely sliced

**25 g** Lean bacon, finely diced

**20 g** Butter

**200 g** Risotto rice

**500 ml** Vegetable stock

**30 g** Green peas , cooked

**30 g** Corn kernels, tinned and drained, cooked

**10 g** Parmesan, grated

### FOR THE HORSE RADISH TOPPING

**100 g** QimiQ Classic

**10 g** Butter

**10 g** Horseradish, grated

Salt and pepper

Nutmeg

**100 g** Potatoes, floury

**2** Egg white(s)

## METHOD

1. For the risotto, fry the onion and bacon in butter until soft. Add the rice and continue to fry for a few minutes.
2. Slowly add the vegetable stock, stirring continuously and continue to cook until the rice is soft.
3. Add the peas, sweet corn and parmesan and mix well.
4. For the horseradish crust, place the QimiQ Classic, butter, horse radish and seasoning in a saucepan and warm until dissolved.
5. Add the mashed potato, mix well and allow to cool.
6. Whisk the egg whites until stiff and carefully fold into the mixture.
7. Spread the crust onto the pike perch fillets and gratinate under a hot grill until golden brown.