



GRILLED STUFFED TROUT



QimiQ BENEFITS

- Quick and simple preparation
- Fillings remain moist for longer
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 8 PORTIONS

FOR THE STUFFING

125 g	QimiQ Sauce Base
2	Egg(s), hard boiled
50 g	Anchovy paste
75 g	Pickled gherkins, finely chopped
75 g	Onion(s), finely chopped
15 g	Mustard
15 g	Parsley, finely chopped
10 g	Paprika powder
90 g	Bread crumbs

FOR THE TROUT

8	Fresh trout(s), gutted
320 g	Prosciutto Crudo ham, sliced
	Salt and pepper
	Lemon juice

METHOD

1. Mix all ingredients.
2. Stuff the trouts with the stuffing and wrap in the ham slices. Slowly grill at low heat.