



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 4 PORTIONS

FOR THE STUFFING

125 g QimiQ Classic, room temperature

1 Egg(s), hard boiled

1 tbsp Anchovy paste

2 Pickled gherkins, finely chopped

0.5 Onion(s), finely chopped

1 tbsp Mustard

2 tbsp Parsley, finely chopped

1 tsp Paprika powder

3 tbsp Bread crumbs

FOR THE TROUT

4 Fresh trout(s), gutted

16 slices Prosciutto Crudo ham

Salt and pepper

Lemon juice

METHOD

1. For the stuffing: whisk the unchilled QimiQ Classic smooth.
2. Add the remaining ingredients and mix well. Allow to chill for 1 hour.
3. Stuff the trouts with the stuffing and wrap 4 slices of ham around each trout. Slowly grill at low heat.