



PIKE PERCH WITH POTATO CRUST AND THYME AND BACON SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 6 PORTIONS

600 g Pike perch fillet, drained
Salt and pepper

FOR THE CRUST

3 Waxy potatoes, finely shredded
Salt and pepper
Nutmeg

FOR THE SAUCE

200 g QimiQ Sauce Base
150 g Streaky bacon, diced
100 g Onion(s), finely sliced
10 ml Sunflower oil
20 g Tomato paste
200 ml Brown fond/stock
Salt and pepper
Thyme
Garlic

METHOD

1. Pre-prepare the pike perch and season with salt and pepper.
2. Season the potato with salt, pepper and nutmeg and fry slowly. Place the pike perch with the skin side down on the potatoes and continue to cook until the fish is almost done and the potato is crispy.
3. Turn over, and finish off the other side of the fish.
4. For the sauce, fry the bacon and onion in oil. Add the tomato, douse with the brown fond and bring to the boil. Season to taste.
5. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.