



# FRIED CHAR WITH LEMON SAUCE HOLLANDAISE AND ROOT VEGETABLES



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Binds with butter
- Portioning directly from the iSi bottle as show effect
- Hygienic storage possible
- Can easily be pre-prepared



25



easy

## INGREDIENTS FOR 1 X 1 PINT [0.5 LITRE] ISI GOURMET WHIP

### FOR LEMON SAUCE HOLLANDAISE

**150** QimiQ Sauce Base

**6** Egg yolk(s)

**70 ml** White wine reduction/stock

**1** Lemon(s), juice only

**400 g** Clarified butter

Salt and pepper

### FOR THE ROOT VEGETABLES

**80 g** Carrot(s), julienne

**80 g** Leek, julienne

**80 g** Celeriac, julienne

**80 g** Celery, julienne

**80 g** Fennel, julienne

Olive oil, to fry

Salt and pepper

Vegetable stock

### FOR THE CHARD

**4** Char fillets 160 g each

Salt and pepper

Olive oil, to fry

## METHOD

1. For the sauce: blend the QimiQ Classic with the egg yolks, white wine reduction and lemon juice together with an immersion blender until smooth.
2. Slowly add the clarified butter (at 140 °F) and blend smooth. Season with salt and pepper and strain if necessary.
3. Pour into a 0.5 litre iSi Gourmet Whip bottle, screw in one charger and shake well.
4. Keep warm in a hot water bath at a maximum temperature of 60 °C and shake well before serving.
5. Wahlweise mit einem Stabmixer aufmischen und sofort servieren oder in den iSi Gourmet Whip füllen, 1 Sahnekapsel aufschrauben und warm stellen.
6. Lightly fry the root vegetables in olive oil. Season to taste, douse with the vegetable stock and cook the vegetables until tender to the bite.
7. Season the chard fillets. Fry, with the skin side down at medium heat, until the skin is crispy and the fish is almost cooked through.
8. Turn the fillets and flash fry.
9. Arrange the vegetables on a plates. Cover with fish fillet and garnish with the lemon sauce hollandaise.