

## RED SNAPPER SLIDERS WITH MANGO KETCHUP



## **QimiQ BENEFITS**

- Burgers, patties etc. remain moist for longer
- Creamy consistency
- Quick and easy preparation
- · Enhances the natural taste of added ingredients





easy

## **INGREDIENTS FOR 10 PORTIONS**

30 Mini Hamburger Buns, 60 g each

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FOR THE FISH BURGERS	
250 g	QimiQ Classic, unchilled
1500 g	Red Snapper, finely chopped
50 g	Spring onion(s), finely chopped
10 ml	Worcestershire sauce
	Salt and pepper
5 ml	Thai fish sauce
	Lemon juice
	Tabasco sauce
50 g	Bread crumbs
FOR THE MANGO KETCHUP	
400 g	Mango(es)
20 ml	Vinegar
40 g	Sugar
20 ml	White wine
20 g	Ginger root
	Salt and pepper
	Cayenne pepper
	Pimento spice

## **METHOD**

1. For the burgers, whisk QimiQ Classic smooth, add the red snapper and mix well.

150 g QimiQ Classic, unchilled

- 2. Add the onion and season with the worcester sauce, salt, pepper, fish sauce, lemon juice and tabasco to taste and mix
- 3. Bind the mixture with bread crumbs and form into small burgers. Chill for at least 1 hour.
- 4. Pan fry or grill the burgers over moderate heat.
- 5. For the mango ketchup, peel and stone the
- 6. Blend the fruit with the remaining ingredients until smooth, pour into a saucepan and cook over low heat for 3-4 minutes. Remove from the heat and allow to cool.
- 7. Finish with the cold QimiQ Classic, mix well and
- 8. Assemble the sliders and serve with the chilled mango ketchup.