



SALTIMBOCCA OF MONKFISH ON LIME SAUCE

QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Acid, heat and alcohol stable



15



easy

INGREDIENTS FOR 10 PORTIONS

1000 g Monkfish, sliced

Salt and pepper

Sage leaves

15 Slices prosciutto crudo, 12 g each

FOR THE SAUCE

200 g QimiQ Cream Base

80 g Onion(s), finely chopped

10 ml Olive oil

100 ml White wine

100 ml Vegetable stock

Salt and pepper

Lime zest, finely grated

Lime juice

METHOD

1. For the sauce, fry the onion in the oil until soft. Douse with white wine, add the vegetable stock and season to taste.
2. Stir in the QimiQ Sauce Base, lime zest and lime juice and continue to cook until the required consistency has been achieved.
3. Season the monk fish, wrap in sage leaves and prosciutto and fry on all sides. Serve immediately on the lime sauce.