



MONSTER FISH BURGER

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Pure indulgence with less fat
- Contains only 20 % fat with 100 % taste
- No eggs required
- Binds with fluid - no separation of ingredients



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easy

INGREDIENTS FOR 6 PORTIONS

FOR THE FISHBURGER

50 g QimiQ Classic, unchilled

300 g Fish fillet, minced

0.5 White roll(s), soaked

1 Egg(s)

1 tbsp Garden herbs, fresh, chopped

Salt and pepper

1 tbsp Lemon juice

0.5 tsp Mustard

Bread crumbs, for breading

Vegetable oil, to fry

6 Wholemeal rolls

FOR THE SAUCE

REMOULADE SAUCE

Lettuce leaves

Beef tomatoes, sliced

TO DECORATE

Almond sticks

Qiminaise

METHOD

1. Whisk QimiQ Classic smooth.
2. Mix the minced fish with the QimiQ Classic, roll, egg and herbs until smooth. Season to taste with the salt, pepper, lemon juice and mustard.
3. Form burgers out of the mixture, coat with the bread crumbs and fry until golden brown.
4. Halve the wholemeal rolls. Spread the bottom half with the remolade sauce and lettuce.
5. Add the burger, top with a slice of tomato and finish with the second half of the roll.
6. Add the almonds, and decorate with olives and Qiminaise (see photo).