



# CRISPY FISHFINGERS WITH MELON SALAD AND LIME DIP

## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Emulsifies with oil
- Quick and easy preparation



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE FISH FINGERS

**400 g** Fish fillet, finely shredded

Salt

**100 g** Flour

**2** Egg(s)

**150 g** Tortilla(s), chopped in blender

Sunflower oil

### FOR THE LIME DIP

**150 g** QimiQ Classic, unchilled

**100 g** Natural yoghurt

**35 ml** Vegetable oil

**1 tbsp** Lime juice

Salt and pepper

Mustard

Sugar

Lime zest, finely grated

### FOR THE MELON SALAD

**600 g** Honeydew melon, finely diced

**1 tbsp** Honey

## METHOD

1. Salt the fish fillet strips and coat with the flour, egg and tortillachip crumbs.
2. Fry in hot oil until golden brown.
3. For the dip, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Marinate the melon with honey and serve with the crispy fish fingers and lime dip.