



COD BALLS COATED WITH PISTACHIO NUTS



QimiQ BENEFITS

- Quick and easy preparation
- Light and fluffy consistency
- Full taste with less fat content



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, unchilled

4 Slice(s) of white bread

200 ml Milk

600 g Cod, fresh , finely chopped

1 tsp Curry powder

1 tsp Smoked sweet paprika

1 Egg(s)

Salt and pepper

200 g Pistachios, chopped

Rapeseed oil, to fry

Mixed herbs, to decorate

METHOD

1. Cut the crust off of the bread, dice and soak in milk. Squeeze the excess milk out of the bread.
2. Whisk QimiQ Classic smooth. Add the bread, cod, curry powder, paprika powder and egg and mix well. Season to taste.
3. Form 15 fish balls out of this mixture, roll in the chopped pistachios and deep-fry in hot oil for approx. 3-5 minutes, or until golden brown.