



SALMON PATTIE SANDWICH WITH REMOULADE CAJUN STYLE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



20



easy

INGREDIENTS FOR 10 PORTIONS

1.5 kg Salmon, fresh, minced

g Salt

10 g Dill, finely chopped

4 g Black pepper, freshly ground

FOR THE REMOULADE

150 g QimiQ Classic, unchilled

300 g Mayonnaise 80 % fat

20 g Mustard

1 small pinch(es) Cayenne pepper

10 g Flat-leaf parsley, finely chopped

25 g Divina capers

15 ml Lemon juice

10 g Garlic paste

TO GARNISH

10 ea Pita bread, halved

Lettuce

1 Green pepper(s), diced

2 Tomato(es), sliced

METHOD

1. Season the minced salmon with the salt, pepper and dill.
2. Shape the minced salmon into burgers. Sear on both sides and finish the cooking process in the oven at 125°C.
3. For the remoulade: whisk the unchilled QimiQ Classic smooth. Add the Divina capers and the remaining ingredients and whisk well.
4. Place the lettuce, green bell peppers and tomato slices onto the Pita bread, follow with the salmon patties and top with the remoulade.