



# PANGASIOUS FISHBURGER WITH A HERB CRUST



## QimiQ BENEFITS

- Problem-free reheating possible
- Burgers, patties etc. remain moist for longer



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE FISHBURGER

|               |                           |
|---------------|---------------------------|
| <b>1000 g</b> | Pangasius fish fillet     |
| <b>120 g</b>  | Leek, finely shredded     |
| <b>200 g</b>  | QimiQ Classic, unchilled  |
| <b>150 g</b>  | Adzuki red beans, cooked  |
| <b>100 g</b>  | Dried tomatoes, diced     |
|               | Salt                      |
|               | Pepper                    |
| <b>25 ml</b>  | Lemon juice               |
|               | Lemon peel, finely grated |

### FOR THE CRUST

|              |                                  |
|--------------|----------------------------------|
| <b>15 g</b>  | Tarragon, finely chopped         |
| <b>100 g</b> | White bread crumbs, without rind |
|              | Butter, chilled                  |

## METHOD

1. Preheat the Convotherm to 235 ° C with convection.
2. Dice the fish into 1 cm large cubes. Poach the leek and drain.
3. Whisk QimiQ Classic smooth. Add the diced fish, leek, beans, dried tomatoes, salt, pepper, lemon juice and zest and mix well.
4. Form small fishburgers with the help of a metal dessert ring.
5. For the crust, add the tarragon to the bread crumbs and mix well. Sprinkle over each fishburger, top with a butter flake and place on a baking tray brushed with olive oil.
6. Bake in the preheated Convotherm for approx. 4 minutes.