



# SHRIMP BURGER WITH LEMON ESPUMA



## QimiQ BENEFITS

- Binds fluids - no separation of ingredients.
- Creamy indulgent taste with less fat
- Säurestabil und gerinnt daher nicht



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easy

## Tips

Serve with fresh salad leaves and onions.

## INGREDIENTS FOR 5 PORTIONS

### FOR THE PATTIES

<b>150 g</b>	QimiQ Classic
<b>600 g</b>	Prawns, peeled
<b>75 g</b>	Red pepper(s), diced
<b>15 ml</b>	Olive oil
<b>10 ml</b>	Sesame seed oil
<b>15 g</b>	Cilantro, fresh
	Salt and pepper
<b>1</b>	Lime(s), juice and finely grated zest
<b>30 g</b>	Panko Japanese bread crumbs
	Coconut flakes

### FOR THE LEMON ESPUMA

<b>125 g</b>	QimiQ Cream Base
<b>50 g</b>	Cream cheese
<b>25 ml</b>	Lemon juice
<b>40 g</b>	Butter, melted
	Salt and pepper

## METHOD

1. Make a farce with half of the shrimp and QimiQ Classic.
2. Dice the other half of the shrimp and mix in with the farce. Add all remaining ingredients and mix well.
3. Form patties from the mixture and coat in coconut flakes.
4. Fry on both sides and finish cooking in the oven.
5. For the espuma: mix all ingredients with a hand mixer and then fill into a 0,5 L iSi Gourmet Whip. Screw in one capsule and place into a warm water bath. Serve with the burger.