



RED SNAPPER SLIDERS WITH MANGO KETCHUP



QimiQ BENEFITS

- Burgers, patties etc. remain moist for longer
- Creamy consistency
- Quick and simple preparation
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 10 PORTIONS

30 Mini Hamburger Buns, 60 g each

FOR THE FISH BURGERS

250 g QimiQ Classic, room temperature

1500 g Red Snapper, finely chopped

50 g Green onion(s), finely chopped

10 ml Worcestershire sauce

Salt and pepper

5 ml Thai fish sauce

Lemon juice

Tabasco sauce

50 g Bread crumbs

FOR THE MANGO KETCHUP

400 g Mango(es)

20 ml Vinegar

40 g Sugar

20 ml White wine

20 g Ginger root

Salt and pepper

Cayenne pepper

Pimento spice

150 g QimiQ Classic, room temperature

METHOD

1. For the burgers, whisk QimiQ Classic smooth, add the red snapper and mix well.
2. Add the onion and season with the worcester sauce, salt, pepper, fish sauce, lemon juice and tabasco to taste and mix well.
3. Bind the mixture with bread crumbs and form into small burgers. Chill for at least 1 hour.
4. Pan fry or grill the burgers over moderate heat.
5. For the mango ketchup, peel and stone the mango.
6. Blend the fruit with the remaining ingredients until smooth, pour into a heavy-sided saucepan and cook over low heat for 3-4 minutes. Remove from the heat and allow to cool.
7. Finish with the cold QimiQ Classic, mix well and chill.
8. Assemble the sliders and serve with the chilled mango ketchup.