



# SALTIMBOCCA OF MONKFISH ON LIME SAUCE

## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Acid, heat and alcohol stable



15



easy

## INGREDIENTS FOR 10 PORTIONS

**1000 g** Monkfish, sliced

Salt and pepper

Sage leaves

**15** Slices prosciutto crudo, 12 g each

## FOR THE SAUCE

**200 g** QimiQ Sauce Base

**80 g** Onion(s), finely chopped

**10 ml** Olive oil

**100 ml** White wine

**100 ml** Vegetable stock

Salt and pepper

Lime zest, finely grated

Lime juice

## METHOD

1. For the sauce, fry the onion in the oil until soft. Douse with white wine, add the vegetable stock and season to taste.
2. Stir in the QimiQ Sauce Base, lime zest and lime juice and continue to cook until the required consistency has been achieved.
3. Season the monk fish, wrap in sage leaves and prosciutto and fry on all sides. Serve immediately on the lime sauce.