



# SALTIMBOCCA OF MONKFISH ON LIME SAUCE

## QimiQ BENEFITS

- 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

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

**10 ml** Olive oil

AP Flour, to dust

**100 ml** White wine

**100 ml** Vegetable stock

Salt and pepper

**125 g** QimiQ Classic, chilled

Lime zest, finely grated

Lime juice

## METHOD

1. For the sauce, fry the onion in the oil until soft and dust with the flour. Douse with white wine, add the vegetable stock and season to taste.
2. Add the lime zest and lime juice and finish with the cold QimiQ Classic.
3. Season the monkfish, wrap in sage leaves and prosciutto and fry on all sides. Serve immediately on the lime sauce.