



# MONSTER FISH BURGER

## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Pure indulgence with less fat
- Contains only 20 % fat with 100 % taste
- No eggs required
- Binds with fluid - no separation of ingredients



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easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE FISHBURGER

**50 g** QimiQ Classic, room temperature

**300 g** Fish fillet, minced

**0.5** White roll(s), soaked

**1** Egg(s)

**1 tbsp** Garden herbs, fresh, minced

Salt and pepper

**1 tbsp** Lemon juice

**0.5 tsp** Mustard

Bread crumbs, for breading

Vegetable oil, to fry

**6** Wholemeal rolls

### FOR THE SAUCE

#### REMOULADE SAUCE

Lettuce leaves

Beef tomatoes, sliced

### TO DECORATE

Almond sticks

Qiminaise

## METHOD

1. Whisk QimiQ Classic smooth.
2. Mix the minced fish with the QimiQ Classic, roll, egg and herbs until smooth. Season to taste with the salt, pepper, lemon juice and mustard.
3. Form burgers out of the mixture, coat with the bread crumbs and fry until golden brown.
4. Halve the wholemeal rolls. Spread the bottom half with the remolade sauce and lettuce.
5. Add the burger, top with a slice of tomato and finish with the second half of the roll.
6. Add the almonds, and decorate with olives and Qiminaise (see photo).