



CRISPY FISHFINGERS WITH MELON SALAD AND LIME DIP

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Binds with oil
- Quick and simple preparation



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE FISH FINGERS

400 g Fish fillet, finely shredded

Salt

100 g AP Flour

2 Egg(s)

150 g Tortilla(s), chopped in blender

Sunflower oil

FOR THE LIME DIP

150 g QimiQ Classic, room temperature

100 g Natural yogurt

35 ml Vegetable oil

1 tbsp Lime juice

Salt and pepper

Mustard

Sugar

Lime zest, finely grated

FOR THE MELON SALAD

600 g Honeydew melon, finely diced

1 tbsp Honey

METHOD

1. Salt the fish fillet strips and coat with the flour, egg and tortillachip crumbs.
2. Fry in hot oil until golden brown.
3. For the dip, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Marinate the melon with honey and serve with the crispy fish fingers and lime dip.