



# PRAWN BURGERS WITH COCONUT AND PEANUT DIP



## QimiQ BENEFITS

- Binds with meat juices - grilled meats remain succulent for longer
- Full taste with less fat content
- Acid stable and does not curdle



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easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE PRAWN BURGERS

**300 g** QimiQ Classic, room temperature

**1250 g** Prawns, peeled

**50 ml** Olive oil

**2** Lime(s), juice and finely grated zest

**30 g** Cilantro / coriander, fresh

**150 g** Red bell pepper(s), diced

Salt

Black pepper, freshly ground

**100 g** Coconut flakes

Coconut flakes

### FOR THE COCONUT AND PEANUT DIP

**250 g** QimiQ Classic, room temperature

**50 ml** Olive oil

**120 ml** Coconut milk

**2** Lime(s), juice and finely grated zest

**100 g** Peanuts, roasted, finely chopped

**40 g** Peanut butter

Salt

Black pepper, freshly grated

## METHOD

1. For the prawn burgers: cut the peeled prawns into small cubes.
2. Whisk the unchilled QimiQ Classic smooth. Slowly add the oil and whisk until the mixture has emulsified.
3. Add the prawns, lime juice, lime zest, coriander, sweet peppers and spices and mix well.
4. Form into burgers and coat in coconut flakes.
5. Grill with indirect heat keeping the lid closed.
6. For the dip: whisk the unchilled QimiQ Classic smooth. Slowly add the oil and whisk until the mixture has emulsified.
7. Add the remaining ingredients and mix well. Season to taste with the salt and pepper. Serve with the prawn burgers.