



# FISH BURGER WITH HORSERADISH CRUST ON POTATO AND ROCKET LEAF SALAD



## QimiQ BENEFITS

- Bake stable
- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat



25



medium

## INGREDIENTS FOR 10 PORTIONS

### FOR THE FISH BURGER

- 400 g** Fish fillet
- 2 tbsp** Garden herbs, fresh
- 1** Egg white(s)
- Lemon peel
- 3 drops** Tabasco sauce
- Salt
- Olive oil, to fry

### FOR THE HORSERADISH CRUST

- 195 g** QimiQ Sauce Base
- 105 g** Cream cheese
- 4 tbsp** Horseradish, finely grated
- 1 tsp** Apple(s), sour, grated
- Salt
- White pepper, ground
- 1** Egg white(s)
- 2 tsp** Bread crumbs

### FOR THE POTATO SALAD

- 400 g** Waxy potatoes
- 1** Red onion(s), finely diced
- 1 tbsp** Streaky smoked bacon, cut into strips
- 100 g** Arugula [Rocket leaf]
- 60 g** Apple cider vinegar
- 60 ml** Olive oil
- 60 ml** Fish stock
- 1 tsp** Mustard
- Salt
- Pepper

## METHOD

1. For the fish burger: cut the fish fillet into small pieces. Add the herbs, egg, lemon zest, tabasco and salt and mix well. Form into small burgers.
2. Fry gently on both sides in a non-stick frying pan over medium heat until medium done.
3. For the crust: whisk the cream cheese until smooth. Add the QimiQ Sauce Base, horseradish, apples, salt and pepper and mix well.
4. Beat the egg white until stiff and fold into the mixture.
5. Spread the mixture onto the hamburgers, sprinkle with the bread crumbs and gratinate under a hot grill.
6. For the potato salad: cook the potatoes, peel and cut into 2-3 mm slices.
7. Saute the bacon and

onions.

8. Heat the fish stock slightly (lukewarm). Add the onions, bacon and mustard and mix well.
9. Stir in the vinegar and oil slowly and season with the salt and pepper. Add the potatoes and mix well.
10. Clean the rocket leaf salad, add to the potato salad and mix well.
11. Arrange the hamburgers on the potato salad and serve.