



SALMON PATTY SANDWICH WITH REMOULADE CAJUN STYLE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Quick and simple preparation



20



easy

INGREDIENTS FOR 10 PORTIONS

- 1.5 kg** Salmon, fresh, minced
- g** Salt
- 10 g** Dill, finely chopped
- 4 g** Black pepper, freshly ground

FOR THE REMOULADE

- 150 g** QimiQ Classic, room temperature
- 300 g** Mayonnaise 80 % fat
- 20 g** Mustard
- 1 small pinch(es)** Cayenne pepper
- 10 g** Parsley, finely chopped
- 25 g** Divina capers
- 15 ml** Lemon juice
- 10 g** Garlic paste

TO GARNISH

- 10 pcs** Pita bread, halved
- Lettuce
- 1** Green bell pepper(s), diced
- 2** Tomato(es), sliced

METHOD

1. Season the minced salmon with the salt, pepper and dill.
2. Shape the minced salmon into burgers. Sear on both sides and finish the cooking process in the oven at 257°F.
3. For the remoulade: whisk the unchilled QimiQ Classic smooth. Add the Divina capers and the remaining ingredients and whisk well.
4. Place the lettuce, green bell peppers and tomato slices onto the Pita bread, follow with the salmon patties and top with the remoulade.