



SHRIMP BURGER WITH LEMON ESPUMA



QimiQ BENEFITS

- Binds fluids - no separation of ingredients.
- Creamy indulgent taste with less fat
- Acid stable and does not curdle



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easy

Tips

Serve with fresh salad leaves and onions.

INGREDIENTS FOR 10 PORTIONS

FOR THE PATTIES

300 g	QimiQ Classic
1200 g	Prawns, peeled
150 g	Red bell pepper(s), diced
30 ml	Olive oil
20 ml	Sesame seed oil
30 g	Cilantro / coriander, fresh
	Salt and pepper
2	Lime(s), juice and finely grated zest
60 g	Panko Japanese bread crumbs
	Coconut flakes

FOR THE LEMON ESPUMA

250 g	QimiQ Sauce Base
100 g	Cream cheese
50 ml	Lemon juice
80 g	Butter, melted
	Salt and pepper

METHOD

1. Make a farce with half of the shrimp and QimiQ Classic.
2. Dice the other half of the shrimp and mix in with the farce. Add all remaining ingredients and mix well.
3. Form patties from the mixture and coat in coconut flakes.
4. Fry on both sides and finish cooking in the oven.
5. For the espuma: mix all ingredients with a hand mixer and then fill into a 0,5 L iSi Gourmet Whip. Screw in one capsule and place into a warm water bath. Serve with the burger.