



PANGASIUS FISHBURGER WITH A HERB CRUST



QimiQ BENEFITS

- Problem-free reheating possible
- Burgers, patties etc. remain moist for longer



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE FISHBURGER

1000 g	Pangasius fish fillet
120 g	Leek, finely shredded
200 g	QimiQ Classic, room temperature
150 g	Adzuki red beans, cooked
100 g	Dried tomatoes, diced
	Salt
	Pepper
25 ml	Lemon juice
	Lemon peel, finely grated

FOR THE CRUST

15 g	Tarragon, finely chopped
100 g	White bread crumbs, without rind
	Butter, chilled

METHOD

1. Preheat the Convotharm to 455° F with convection.
2. Dice the fish into 1 cm large cubes. Poach the leek and drain.
3. Whisk QimiQ Classic smooth. Add the diced fish, leek, beans, dried tomatoes, salt, pepper, lemon juice and zest and mix well.
4. Form small fishburgers with the help of a metal dessert ring.
5. For the crust, add the tarragon to the bread crumbs and mix well. Sprinkle over each fishburger, top with a butter flake and place on a baking tray brushed with olive oil.
6. Bake in the preheated Convotharm for approx. 4 minutes.