

FISH BURGER WITH CITRUS FRUIT PESTO



Chef: Monica Copetti

Method

For 1 burger

Blend the fish in the food processor and stir in the Fiokki instant mashed potatoes and the citrus fruit pesto. Shape the mixture into burgers. Roll the edges in sesame seeds to taste.

LOW-TEMPERATURE COOKING TECHNIQUE

Temperature: 62°C

Time: 15 minutes

Before serving, brown in a pan.

Menù Ingredients

10 g Fiokki - Fiokki Potato Flakes - PC0
20 g Pesto di agrumi - Citrus Pesto - BO7
q.b. Semi di sesamo – Sesame Seeds - R00

Ingredients

1 sage leaf
120 g fillet of mixed fish (perch, sea bass, sea bream)