



CRABCAKES WITH HORSERADISH HOLLANDAISE



QimiQ VORTEILE

- Acid, heat and alcohol stable
- Quick and easy preparation
- Bain-marie and deep freeze stable



20



mittel

ZUTATEN FÜR 4

CRABCAKE

1 Tasse(n) Mayonnaise 40 % Fett

0.25 Tasse(n) QimiQ Rahm-Basis, glatt gerührt

2 EA Ei(er), groß, verquirlt

2 EL Dijon Senf

2 EL Worcestershiresauce

1 EL

1 LB Jumbo Lump Crab Meat

1 LB Backfin Lump Krabbenfleisch

1.5 Panko Bread Crumbs

CHANTE HORSERADISH HOLLANDAISE

10 OZ

1 EA Chante Horseradish (4.4 OZ)

6 OZ Weisswein , reduced by half

8 EA Eigelb

1.25 LB Geklärte Butter, warm

1 EL

2 OZ Zitronensaft

ZUBEREITUNG

1. CRABCAKE

- 1) In a bowl combine Mayonnaise, QimiQ Classic, Eggs, Dijon Mustard, Worcestershire Sauce and Hot Sauce – Mix thoroughly.
- 2) Add the Panko and lightly mix.
- 3) Fold in the Crab Meat – ensure not to over mix and breakup the crab meat.
- 4) Form into 8 equally portioned patties.
- 5) Sear each side – only flip once.

2. CHANTE HORSERADISH HOLLANDAISE

- 1) In a bowl add QimiQ Sauce Base, Egg Yolks, Hot Sauce, Lemon Juice and Chante Horseradish – Blend Smooth with an immersion blender.
- 2) Slowly add the Clarified Butter – Blend smooth and is fully incorporated.
- 3) Add the White Wine and season to taste.