



# MARYLAND CRAB CAKES



## QimiQ AVANTAGES

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10



## INGRÉDIENTS POUR 10 PORTIONS

<b>113 g</b>	QimiQ Base crème,
<b>43 g</b>	Mayonnaise 40 % Fett
<b>8 g</b>	Moutarde de Dijon
<b>4 g</b>	Jus d'un citron
<b>4 g</b>	
<b>120 g</b>	Œuf(s), groß
<b>14 g</b>	
<b>57 g</b>	Poivron rouge, coupé en petits dés
<b>28</b>	, in dünne Scheiben geschnitten
<b>14</b>	, coupé
<b>454 g</b>	
<b>113 g</b>	Panko japanische Weißbrotbrösel
	, zum Anbraten
<b>96 g</b>	QimiQ Base crème,
<b>336 g</b>	Mayonnaise 40 % Fett
<b>113 g</b>	
<b>57 g</b>	Ketchup
<b>35 g</b>	Câpres, coupé
<b>35 g</b>	Schalotte(n),
<b>9 g</b>	
<b>18 g</b>	Jus d'un citron
<b>18 g</b>	Ail,
<b>18 g</b>	
<b>4 g</b>	Poivre de Cayenne
	Sel et poivre

## PRÉPARATION

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