



# CRABCAKES WITH HORSERADISH HOLLANDAISE



## QimiQ AVANTAGES

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



20



moyen

## INGRÉDIENTS POUR 4

### CRABCAKE

- 1** Mayonnaise 40 % Fett
- 0.25** QimiQ Base crème,
- 2 EA** Œuf(s),
- 2 cs** Moutarde de Dijon
- 2 cs**
- 1 cs**
- 1 LB** Jumbo Lump Crab Meat
- 1 LB** Backfin Lump Krabbenfleisch\_Chair de crabe lominaire
- 1.5** Panko Bread Crumbs

### CHANTE HORSERADISH HOLLANDAISE

- 10 OZ**
- 1 EA** Chante Horseradish (4.4 OZ)
- 6 OZ** Vin blanc, reduced by half
- 8 EA** Jaune(s) d'œuf
- 1.25 LB** , warm
- 1 cs**
- 2 OZ** Jus d'un citron

## PRÉPARATION

### 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 mx 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 Clairified Butter - Blend smooth and is fully incorporated.
- 3) Add the White Wine and season to taste.