



CRAB RANGOON



QimiQ BENEFITS

- Bake stable
- Creamy indulgent taste with less fat
- Firmer and more stable fillings
- Prevents moisture migration, pastry remains fresh and dry for longer



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easy

INGREDIENTS FOR 10 PORTIONS

310 g Gyoza wrappers

40 g Butter, melted

FOR THE FILLING

150 g QimiQ Classic, unchilled

426 g Cream cheese

3 Egg(s)

350 g Crab meat

60 g Red pepper(s), finely diced

60 g Green pepper(s), finely diced

30 g Spring onion(s), finely sliced

20 g Chives, finely chopped

25 g Bread crumbs, ground

10 g Soya sauce

10 g Garlic clove(s), squeezed

Salt

White pepper, freshly ground

METHOD

1. For the filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. Spray the muffin tins or silicon molds. Layer each with 4 gyoza wrappers lightly brushed with butter Clover style.
3. Fill with about 1.5 - 2 oz and bake at 180 °C until golden brown.
4. Remove from oven and allow to rest for 2-3 minutes. Garnish and serve.