



SMOKED PAPRIKA GRITS WITH CRAB CAKES



QimiQ BENEFITS

- Longer presentation times without loss of quality
- Deep freeze stable
- Acid, heat and alcohol stable
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 10 PORTIONS

670 g QimiQ Cream Base

450 g Stone ground grits, washed

670 ml Water

10 g Sweet pepper(s), smoked

Salt and pepper

150 g Green peas

300 g Double-cream Cremont, shredded [zerkleinert z.B. Mozzarella]

100 g Butter

30 g Garlic

150 g Red pepper(s), diced

FOR THE SAFFRON CREAM

500 g QimiQ Cream Base

100 g Shallot(s)

10 g Garlic

150 g White wine

30 g White balsamic vinegar

2 g Saffron

600 g Chicken stock

150 g Butter

Salt and pepper

FOR THE CRAB CAKES

200 g QimiQ Classic, unchilled

400 g Mayonnaise 80 % fat

160 g Egg yolk(s)

150 g Celery, peeled, diced

100 g Red pepper(s), finely diced

60 g Chives, chopped

180 g Bread crumbs

Salt and pepper

METHOD

1. Boil the grits with the QimiQ Sauce Base and water until soft.
2. For the saffron cream: sauté the shallots and garlic in the butter and deglaze with white wine. Add the balsamic vinegar and chicken stock. Finish with the QimiQ Sauce Base and butter and mix well.
3. For the crab cakes: whisk the unchilled QimiQ Classic smooth.
4. Add the mayonnaise and egg yolk and mix well. Add the remaining ingredients and mix well.
5. Shape and fry in a pan until golden brown.