



SHE-CRAB SOUP WITH CREAM CHEESE FRITTERS



QimiQ BENEFITS

- Full taste with less fat content
- Smooth and creamy consistency in seconds



25



medium

INGREDIENTS FOR 10 PORTIONS

350 g	QimiQ Cream Base
30 g	Butter, unsalted
30 g	All purpose flour
250 g	Milk 2 % fat
30 g	Onion(s), finely diced
5 g	Worcestershire sauce
	Salt
	Black pepper, ground
1 g	Mace, ground
1 g	Cayenne pepper, ground
2 g	Lemon peel, grated
680 g	Blue crab meat
60 g	Blue crab roe
45 g	Dry sherry
15 g	Flat-leaf parsley, chopped

FOR THE FRITTERS

250 g	QimiQ Cream Base
250 g	All purpose flour
2	Egg(s)
120 g	Cream cheese
180 g	Sweet white corn kernels, fresh
25 g	Chives
200 g	Sharp cheddar cheese, grated

METHOD

1. Melt the butter in a sauce pan. Add the flour slowly.
2. Add the milk and whisk until smooth.
3. Add the QimiQ Sauce Base, onions, spices and simmer while stirring continuously.
4. Reduce the heat. Add the crumbled crab roe and stir. Add the crab meat.
5. Garnish with the chopped parsley and sherry.
6. For the fritters: mix the QimiQ Sauce Base, flour, eggs and cream cheese until smooth.
7. Add the corn kernels, chives and cheese. Chill for a few hours.
8. Shape and shallow fry until golden brown. Serve with the soup.