



MARYLAND CRAB CAKES



QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Foolproof



10



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE CRAB CAKES

113 g	QimiQ Classic, room temperature
43 g	Mayonnaise, 40 % fat
8 g	Dijon mustard
4 g	Lemon juice
4 g	Worcestershire sauce
120 g	Egg(s), jumbo
14 g	Old Bay
57 g	Red pepper(s), finely diced
28 g	Green onions, thinly sliced
14 g	Italian parsley, chopped
454 g	Lump crab meat
113 g	Panko Japanese bread crumbs
	90/10 Oil blend, to fry

FOR THE SAUCE

96 g	QimiQ Classic, room temperature
336 g	Mayonnaise, 40 % fat
113 g	Grain mustard
57 g	Tomato ketchup
35 g	Capers, chopped
35 g	Shallot(s), minced
9 g	Bell pepper(s)
18 g	Lemon juice
18 g	Garlic, minced
18 g	Worcestershire sauce
4 g	Cayenne pepper
	Salt and pepper

METHOD

1. For the crab cakes: whisk the QimiQ Classic smooth.
2. Whisk in the mayonnaise, Dijon mustard, lemon juice, Worcestershire sauce, eggs and Old Bay.
3. Fold the red peppers, green onions and parsley into the QimiQ mixture.
4. Add the lump crab without draining.
5. Gently fold in the Panko bread crumbs, without crushing the crab meat.
6. Form the mixture into 2-3 ounce balls about 1 inch thick.
7. Heat the oil in a pan and cook the crab cakes for approx. 4 minutes on each side until golden brown.
8. For the sauce: whisk the QimiQ Classic smooth. Add the remaining ingredients and whisk together until smooth. Season

with salt and pepper to taste.