



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.