



CRABCAKES WITH HORSERADISH HOLLANDAISE



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Quick and easy preparation
- Bain-marie and deep freeze stable



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medium

INGREDIENTS FOR 4 PORTIONS

CRABCAKE

- 1 cup(s)** Mayonnaise, 40 % fat
- 0.25 cup(s)** QimiQ Classic, whisked smooth
- 2 EA** Egg(s), large, whisked
- 2 tbsp** Dijon mustard
- 2 tbsp** Worcestershire sauce
- 1 tbsp** Hot Sauce
- 1 LB** Jumbo Lump Crab Meat
- 1 LB** Backfin Lump Crab Meat
- 1.5** Panko Bread Crumbs

CHANTE HORSERADISH HOLLANDAISE

- 10 OZ** QimiQ Cream Base
- 1 EA** Chante Horseradish (4.4 OZ)
- 6 OZ** White wine , reduced by half
- 8 EA** Egg yolk(s)
- 1.25 LB** Clarified butter, warm
- 1 tbsp** Hot Sauce
- 2 OZ** Lemon juice

METHOD

1. CRABCAKE

- 1) In a bowl combine Mayonnaise, QimiQ Classic, Eggs, Dijon Mustard, Worcestershire Sauce and Hot Sauce – Mix thoroughly.
- 2) Add the Panko and lightly mix.
- 3) Fold in the Crab Meat – ensure not to over mx and breakup the crab meat.
- 4) Form into 8 equally portioned patties.
- 5) Sear each side – only flip once.

2. CHANTE HORSERADISH HOLLANDAISE

- 1) In a bowl add QimiQ Sauce Base, Egg Yolks, Hot Sauce, Lemon Juice and Chante Horseradish – Blend Smooth with an immersion blender.
- 2) Slowly add the Clairified Butter – Blend smooth and is fully incorporated.
- 3) Add the White Wine and season to taste.