



CRAB TERRINE



QimiQ BENEFITS

- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

200 g Crab meat, pureed

100 g Crab meat, coarsely chopped

20 ml Asian fish sauce

Salt and pepper

Brandy

METHOD

1. Whisk QimiQ Classic smooth. Add the crab meat, fish sauce, salt, pepper and cognac and mix well.
2. Line a small loaf tin or terrine mould with cling film, pour in the terrine mixture and chill for at least 4 hours (preferably overnight).
3. Tip the terrine out of the mould, remove the cling film and portion with a sharp knife.