



CRAB TERRINE ON MANGO CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- Shorter production times
- Gluten free
- Ambient storage



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easy

INGREDIENTS FOR 15 PORTIONS

FOR THE CRAB TERRINE

150 g	QimiQ Whip Pastry Cream, chilled
200 g	Crab meat, pureed
20 g	Crab butter
2	Gelatine sheets à 3 g
	Salt
	Pepper
	Brandy
100 g	Crab meat, coarsely chopped

FOR THE MANGO CREAM

100 g	QimiQ Whip Pastry Cream, chilled
250 g	Mango puree
50 g	Sugar
	Lemon juice

METHOD

1. For the crab terrine: lightly whip the cold QimiQ Whip until completely smooth and ensure that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the pureed crab meat, crab butter, dissolved gelatine and seasoning and continue to whisk at top speed until the required volume has been achieved.
3. For the mango cream: lightly whip the cold QimiQ Whip until completely smooth and ensure that the complete mixture is incorporated (especially from bottom and sides of bowl).
4. Add the mango puree, sugar and lemon juice and continue to whisk at top speed until the required volume has been achieved.