



# LIGHT CRAB CAKES WITH SAFFRON AIOLI AND PICKLED CUCUMBER SALAD



## QimiQ BENEFITS

- Creamy indulgent taste with less fat



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CRAB CAKES

<b>150 g</b>	QimiQ Classic, unchilled
<b>500 g</b>	Crab meat
<b>20 ml</b>	Olive oil
<b>50 g</b>	Whole egg(s)
<b>50 g</b>	Bread crumbs
<b>20 g</b>	Flat-leaf parsley, finely chopped
<b>20 g</b>	Spring onion(s), finely chopped
<b>10 g</b>	Chili pepper, fresh, finely chopped
	Salt and pepper
	Sugar
<b>10 ml</b>	Lemon juice
<b>5 ml</b>	Worcestershire sauce

### FOR THE SAFFRON AIOLI

<b>150 g</b>	QimiQ Classic, unchilled
<b>30 g</b>	Garlic
<b>50 ml</b>	Olive oil
<b>50 ml</b>	Water
<b>100 g</b>	Potatoes, peeled and cooked
<b>2 g</b>	Saffron
	Salt and pepper
	Sugar
<b>10 ml</b>	Lemon juice
<b>10 g</b>	Flat-leaf parsley, finely chopped

### FOR THE PICKLED CUCUMBER SALAD

<b>500 g</b>	Cucumber(s)
<b>20 g</b>	Sea salt
<b>10 ml</b>	Vinegar
<b>50 g</b>	QimiQ Classic, unchilled
<b>50 g</b>	Sour cream 15 % fat
<b>20 ml</b>	Olive oil
<b>10 g</b>	Sugar
	Salt and pepper

## METHOD

1. For the crab cakes, whisk QimiQ Classic smooth. Add the remaining ingredients, mix well and chill for approx. 2 hours. Form the mixture into 20 small patties and sauté on both sides until golden. Finish in a preheated oven at medium heat for approx. 5 minutes.
2. For the saffron aioli, blend the ingredients together until smooth. Chill for approx. 2 hours and whisk smooth before serving.
3. For the pickled cucumber salad, peel, deseed and dice the cucumber into 0.5 cm sized pieces. Add the salt and vinegar, mix well and allow to draw for 1 hour. Drain off the excess liquid.
4. Whisk QimiQ Classic smooth. Add the sour cream, olive oil and sugar and season to taste with salt and pepper. Toss the cucumber in the QimiQ mixture and chill before serving.