



# CRABCAKES WITH HORSERADISH HOLLANDAISE



## QimiQ AVANTAGES

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



20



moyen

## INGRÉDIENTS POUR 4

### CRABCAKE

**1 tasse** Mayonnaise, 40 % de matières grasses

**0.25 tasse** QimiQ Base crème, remué jusqu'à ce que ça soit lisse

**2 EA** Œuf(s),

**2 cs** Moutarde de Dijon

**2 cs** Worcestershire sauce

**1 cs**

**1 LB** Jumbo Lump Crab Meat

**1 LB** Chair de crabe lombaire

**1.5** Panko Bread Crumbs

### CHANTE HORSERADISH HOLLANDAISE

**10 OZ** QimiQ Sauce Base

**1 EA** Chante Horseradish (4.4 OZ)

**6 OZ** Vin blanc, reduced by half

**8 EA** Jaune(s) d'œuf

**1.25 LB** Beurre clarifié, warm

**1 cs**

**2 OZ** Jus d'un citron

## PRÉPARATION

### 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 mix 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 Clarified Butter - Blend smooth and is fully incorporated.
- 3) Add the White Wine and season to taste.