



CRABCAKES WITH HORSERADISH HOLLANDAISE



QimiQ VANTAGGI

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



20



medio

INGREDIENTI PER 4

CRABCAKE

- 1** Maionese, 40 % di grassi
- 0.25** QimiQ Classic,
- 2 EA** Uovo (Uova),
- 2** Senape Dojon
- 2** Worcestershire sauce
- 1**
- 1 LB** Jumbo Lump Crab Meat
- 1 LB** Polpa di granchio backfin lump
- 1.5** Panko Bread Crumbs

CHANTE HORSERADISH HOLLANDAISE

- 10 OZ** QimiQ Sauce Base
- 1 EA** Chante Horseradish (4.4 OZ)
- 6 OZ** Vino bianco, reduced by half
- 8 EA** Tuorlo d'uovo
- 1.25 LB** Burro fuso, warm
- 1**
- 2 OZ** Succo di limone

PREPARAZIONE

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.