



# SMOKED PAPRIKA GRITS WITH CRAB CAKES



## QimiQ BENEFITS

- Longer shelf life without loss of quality
- Freezer stable
- Acid, heat and alcohol stable
- Smooth and creamy consistency in seconds



15



easy

## INGREDIENTS FOR 10 PORTIONS

- 670 g** QimiQ Sauce Base
- 450 g** Stone ground grits, washed
- 670 ml** Water
- 10 g** Bell pepper(s), smoked  
Salt and pepper
- 150 g** Green peas
- 300 g** Double-cream Cremont, shredded
- 100 g** Butter
- 30 g** Garlic
- 150 g** Red bell pepper(s), diced

## FOR THE SAFFRON CREAM

- 500 g** QimiQ Sauce Base
- 100 g** Shallot(s)
- 10 g** Garlic
- 150 g** White wine
- 30 g** White balsamic vinegar
- 2 g** Saffron
- 600 g** Chicken stock
- 150 g** Butter  
Salt and pepper

## FOR THE CRAB CAKES

- 200 g** QimiQ Classic, room temperature
- 400 g** Mayonnaise 80 % fat
- 160 g** Egg yolk(s)
- 150 g** Celery, peeled, diced
- 100 g** Red bell pepper(s), finely diced
- 60 g** Chives, minced
- 180 g** Bread crumbs  
Salt and pepper

## METHOD

1. Boil the grits with the QimiQ Sauce Base and water until soft.
2. For the saffron cream: sauté the shallots and garlic in the butter and deglaze with white wine. Add the balsamic vinegar and chicken stock. Finish with the QimiQ Sauce Base and butter and mix well.
3. For the crab cakes: whisk the unchilled QimiQ Classic smooth.
4. Add the mayonnaise and egg yolk and mix well. Add the remaining ingredients and mix well.
5. Shape and fry in a pan until golden brown.