



SHE-CRAB SOUP WITH CREAM CHEESE FRITTERS



QimiQ BENEFITS

- Full taste with less fat content
- Smooth and creamy consistency in seconds



25



medium

INGREDIENTS FOR 10 PORTIONS

350 g QimiQ Sauce Base

30 g Butter, unsalted

30 g All purpose flour

250 g Milk 2 % fat

30 g Onion(s), finely diced

5 g Worcestershire sauce

Salt

Black pepper, ground

1 g Mace, ground

1 g Cayenne pepper, ground

2 g Lemon peel, grated

680 g Blue crab meat

60 g Blue crab roe

45 g Dry sherry

15 g Parsley, minced

FOR THE FRITTERS

250 g QimiQ Sauce Base

250 g All purpose flour

2 Egg(s)

120 g Cream cheese

180 g Sweet white corn kernels, fresh

25 g Chives

200 g Sharp cheddar cheese, grated

METHOD

1. Melt the butter in a sauce pan. Add the flour slowly.
2. Add the milk and whisk until smooth.
3. Add the QimiQ Sauce Base, onions, spices and simmer while stirring continuously.
4. Reduce the heat. Add the crumbled crab roe and stir. Add the crab meat.
5. Garnish with the chopped parsley and sherry.
6. For the fritters: mix the QimiQ Sauce Base, flour, eggs and cream cheese until smooth.
7. Add the corn kernels, chives and cheese. Chill for a few hours.
8. Shape and shallow fry until golden brown. Serve with the soup.