



CRAB TERRINE ON MANGO CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Real dairy cream product, cannot be over whipped
- One bowl preparation
- Shorter production times
- Gluten free
- Ambient storage



25



easy

INGREDIENTS FOR 15 PORTIONS

FOR THE CRAB TERRINE

150 g	QimiQ Whip, chilled
200 g	Crab meat, pureed
20 g	Crab butter
2	Gelatin sheets à 3 g
	Salt
	Pepper
	Brandy
100 g	Crab meat, coarsely chopped

FOR THE MANGO CREAM

100 g	QimiQ Whip, chilled
250 g	Mango puree
50 g	Sugar
	Lemon juice

METHOD

1. For the crab terrine, lightly whip the cold QimiQ Whip until completely smooth and ensure that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the pureed crab meat, crab butter, dissolved gelatin and seasoning and continue to whisk at top speed until the required volume has been achieved. Fold in the chopped crab meat. Line a small loaf tin or terrine mold with cling film, pour in the terrine mixture and chill for at least 4 hours (preferably overnight).
3. For the mango cream, lightly whip the cold QimiQ Whip until completely smooth and ensure that the complete mixture is incorporated (especially from bottom and sides of bowl).
4. Add the mango puree, sugar and lemon juice and continue to whisk at top speed until the required volume has been achieved.