



LIGHT CRAB CAKES WITH SAFFRON AIOLI AND PICKLED CUCUMBER SALAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE CRAB CAKES

| | |
|--------------|-------------------------------------|
| 150 g | QimiQ Classic, room temperature |
| 500 g | Crab meat |
| 20 ml | Olive oil |
| 50 g | Whole egg(s) |
| 50 g | Bread crumbs |
| 20 g | Parsley, finely chopped |
| 20 g | Green onion(s), finely chopped |
| 10 g | Chili pepper, fresh, finely chopped |
| | Salt and pepper |
| | Sugar |
| 10 ml | Lemon juice |
| 5 ml | Worcestershire sauce |

FOR THE SAFFRON AIOLI

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|--------------|---------------------------------|
| 150 g | QimiQ Classic, room temperature |
| 30 g | Garlic |
| 50 ml | Olive oil |
| 50 ml | Water |
| 100 g | Potatoes, peeled and cooked |
| 2 g | Saffron |
| | Salt and pepper |
| | Sugar |
| 10 ml | Lemon juice |
| 10 g | Parsley, finely chopped |

FOR THE PICKLED CUCUMBER SALAD

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|--------------|---------------------------------|
| 500 g | Cucumber(s) |
| 20 g | Sea salt |
| 10 ml | Vinegar |
| 50 g | QimiQ Classic, room temperature |
| 50 g | Sour cream 15 % fat |
| 20 ml | Olive oil |
| 10 g | Sugar |
| | Salt and pepper |

METHOD

1. For the crab cakes, whisk QimiQ Classic smooth. Add the remaining ingredients, mix well and chill for approx. 2 hours. Form the mixture into 20 small patties and sauté on both sides until golden. Finish in a preheated oven at medium heat for approx. 5 minutes.
2. For the saffron aioli, blend the ingredients together until smooth. Chill for approx. 2 hours and whisk smooth before serving.
3. For the pickled cucumber salad, peel, deseed and dice the cucumber into 1/4 inch sized pieces. Add the salt and vinegar, mix well and allow to draw for 1 hour. Drain off the excess liquid.
4. Whisk QimiQ Classic smooth. Add the sour cream, olive oil and sugar and season to taste with salt and pepper. Toss the cucumber in the QimiQ mixture and chill before serving.