

# CRAB CAKE WITH AVOCADO MOUSSE & PICKLED CHILLI



PROFESSIONAL



AVONMORE  
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PRODUCT USED



Avonmore Professional  
35.1% Whipping Cream

**MAKES 12 CRAB CAKES**

## INGREDIENTS LIST

### Avocado Mousse

- 2 Ripe Avocados
- 20g Crème Fraiche
- 2 Lime, juiced
- Salt and pepper to season
- 200ml Cream

### Crab Cake

- 160g Crab Meat
- 1 Egg
- Juice 1/2 Lemon
- 1 Fresh Chili, finely sliced
- 2tbsp Cream
- 2 Spring Onions, finely sliced
- 1tbsp Fresh Coriander, chopped
- 75g Panko Breadcrumbs
- 1tbsp Plain Flour
- Salt and Pepper for seasoning
- 1-2tbsp Oil for frying

### Pickled Chilli

- 75g Red Chillies
- 75ml Warm Water
- 50ml Rice Wine Vinegar
- 1/2 tbsp Salt
- 1tbsp Icing Sugar





## THE RECIPE, STEP BY STEP

### ELEMENTS:

- 01 Crab Cake
- 02 Avocado Mousse
- 03 Pickled Chilli
- Garnish: Pickled Ginger/  
Spring Onion/Coriander

### 01 Avocado Mousse

1. Blend the avocados in a blender, adding the crème fraiche to form a smooth purée. Season with the salt and add the lime juice. Pass through a sieve.
2. In a separate bowl, whisk the cream to soft peak and fold into the avocado puree. Transfer to a piping bag and reserve in the fridge until ready to serve.

### 02 Crab Cake

1. Mix the crab, egg, lemon juice, chilli, cream, spring onion, coriander, flour, and breadcrumbs to a large bowl and mix well. Season and mix.
2. Form the crab mixture into 1tsp sized crab cakes and set aside.
3. Heat the olive oil over medium heat in a frying pan and cook the crab cakes for about 5 minutes each side, under golden brown and cooked through.

### 03 Pickled Chilli

1. Thinly slice the chillies and place in a small bowl or jar. Mix the water, vinegar, salt and sugar in a bowl. Pour over the chillies.

### Assembly and Presentation:

1. Pipe the herb cream into the middle of the salmon pieces and roll up.
2. Place the salmon rolls on the pancakes. Arrange rolls of pickled cucumber ribbons on the pancakes and garnish with more piped herbed cream and pickled herbs.



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