

# CRAB CROQUETTES

with ginger mayonnaise




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**Preparation :** 15 min - **Resting :** 30 min - **Cooking :** 10 min - **Equipment :** -

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**Ingredients :** 4/6

- 60 g breadcrumbs (see p. 170) or Panko (Japanese breadcrumbs) - 5 sprigs\* flat-leaf parsley, washed - 360 g crab meat, drained - 2 tbsp mayonnaise (see recipe) - 1 tbsp Dijon mustard - 2 eggs - 1 tbsp Worcestershire sauce - salt, 5 peppercorn blend - 2 tbsp grapeseed or vegetable oil - 40 g butter - GINGER MAYONNAISE: - 3 tbsp mayonnaise - 1 tbsp water - 2 cm grated ginger

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1. Fit the food processing bowl with the metal blade. Add half the breadcrumbs, the parsley, crab, mayonnaise, mustard, eggs and Worcestershire sauce. Season to taste and run the FOOD PROCESSOR programme, 30 seconds.

2. Refrigerate the mixture for 30 minutes. Shape\* into balls (moisten your hands and/or add a few breadcrumbs to the mixture to make it easier). Roll the balls in the remaining breadcrumbs, and gently press down on each one to form croquettes 3-4cm in diameter.

3. Heat the oil and butter in a frying pan and cook the croquettes for 3 minutes on each side, until golden. Serve immediately on kitchen paper with ginger mayonnaise on the side and a small baby leaf salad.

GINGER MAYONNAISE

1. Combine 3 tbsp mayonnaise with 1 tbsp water and 2cm grated ginger, and mix well.

