



Recipe Page

Pasta and Crabmeat Terrine

Ingredients:

8oz crabmeat
1-1/2 tsp. parsley, chopped
1/2 Egg white
2 oz. white breadcrumbs
1/2 tsp. lemon juice
salt and white pepper, to taste
8oz penne Pasta , cooked al dente
3 tbsp. tomato, concassee, finely chopped
1 cup lobster stock with fennel
Fennel sprigs, as needed

Method:-

- 1) Place crabmeat, parsley, Egg white, breadcrumbs, lemon juice, salt and pepper in blender or food processor; process lightly to combine.
- 2) Pipe mixture into Pasta tubes.
- 3) Place 1 layer of filled tubes in pate mould; top with layer of tomato concassee. Sprinkle with fennel. Repeat procedure to form 3 layers. Cover with stock; wrap tightly with plastic wrap.
- 4) Cook in 160 degrees F water bath for about 15 minutes.

Enjoy your meal!

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