



Panko Crusted Crane Bay® Kani Kama Korokke (Croquette) (Serves 4-6)

Ingredients:

1 pack of Crane Bay® Kani Kama – Imitation Crab (500g/30 sticks)	homemade using sourdough loaf
2lbs Yukon gold potatoes, peeled	½ cup of all-purpose flour seasoned with
1 cup of shredded mozzarella	1TB salt, 1TB black pepper
1 cup of parmesan	3 eggs, mix to blend well
½ cup heavy cream	1 lemon, cut into wedges
1 cup panko breading – store brought or	Vegetable oil for frying

Preparation:

1) Heat vegetable oil for frying to 350°F. **2)** In three hotel pans, separate in order seasoned flour, eggs and panko breading. **3)** Place potatoes in a medium sauce pan and cover with water. Bring to a boil and simmer until soft, easily penetrated by a knife. Remove water and let potatoes cool a bit before handling. Run cooked potatoes through a food mill or ricer. **4)** Remove kani kama from package and individual sleeves. Cut into small dice and shred. **5)** Add shredded kani kama, mozzarella, parmesan and heavy cream to mashed potatoes and mix. **6)** Prepare each korokke for frying by forming 100g balls then place on a sheet pan topped with parchment paper. **7)** Once all balls are formed, it is time to deep fry. **8)** Place enough balls in fryer so they have room to move – do not overcrowd. Fry until golden brown, 4-6 minutes. Cool slightly on a rack over a sheet pan and serve immediately. **9)** Garnish with lemon and any type of spicy sauce or tartar you prefer.

Please contact your DNI Group representative today.

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