



## Maneki® Beer Batter Soft Shell Crab Benedict (Serves 4)

### Ingredients:

8 Maneki® Mangrove Soft Shell Crab  
— hotel or prime sizes work best  
1 cup all-purpose flour  
2 teaspoon salt  
1/2 teaspoon black pepper  
1 cup lager beer  
Vegetable oil for frying

4 English muffins, split  
2 Large steak tomatoes, sliced 1/2" thick  
1 cup of baby arugula  
8 large eggs  
Chives, chopped

### HOLLANDAISE:

3 sticks of butter, cut into large pieces  
2 large egg yolks  
1 TB or more fresh lemon juice  
1/2 tsp or more kosher salt

### Preparation:

**Make batter and fry soft shell crab:** Whisk together flour, salt and pepper in a bowl until combined, then add beer, whisking until smooth. Heat up fryer with oil to 375°F. Submerge soft shell crab in batter to coat evenly around. Work with as many as fryer can fit so that they do not touch when frying. Fry for about 2-3 minutes each side while flipping over half way during cooking. Cook until golden brown about 2 minutes. Transfer soft shell crab to rack above sheet pan with paper towels to rest.

**Make hollandaise:** Cook butter in a small saucepan over medium heat until melted. Blend egg yolks, lemon juice and 1 tsp water in a blender until smooth. With motor running, slowly drizzle in hot butter. Add salt and blend until creamy. Transfer to a glass bowl covered with plastic wrap and keep warm on stovetop.

**Assemble the eggs benedict:** 1) Set sous vide for water circulation at 145F. Submerge whole eggs into water. Once temperature has reach 145F, cook for about 30 minutes and shut off sous vide leaving eggs in the water. 2) Toast each English muffin to golden brown. 3) Split each English muffin to have 8 slices opened. Add even amounts of arugula, top with one slice of tomato and one piece of soft shell crab. 4) Crack each egg into a large bowl and carefully scoop each egg out and place on top of each soft shell crab. 5) Ladle about 1 to 2 oz of hollandaise on top of each benedict. Garnish with chives. 6) Serve immediately.

**Please contact your DNI Group representative today.**

**Telephone:** (415) 382-9999 **Fax:** (415) 382-9990 **Email:** sales@dnigroup.com