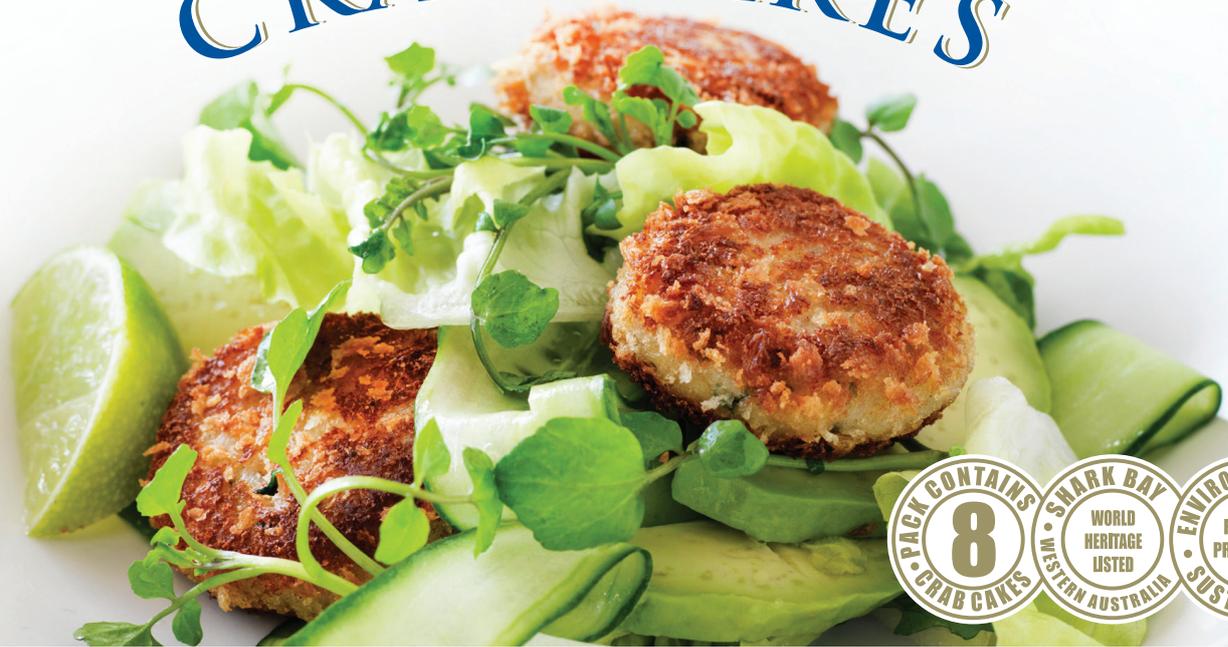


abacus CRAB
ALL AUSTRALIAN BLUE SWIMMER
CRAB CAKES



The multi award winning Abacus Fisheries processing facility is located in the World Heritage listed Shark Bay of Western Australia. Abacus Fisheries uses only the freshest and highest quality Blue Swimmer Crab caught daily by our own fishing vessels to produce our unique Australian style Crab Cake.

Abacus Crab Cakes are produced using Blue Swimmer Crab Meat that is processed daily from our crab catch ensuring we capture the unique freshness and rich flavour in every crab cake.

The crab meat is mixed with fresh herbs, zesty lemon, mayonnaise, with a hint of cayenne before the cakes are lightly coated in a Japanese style Panko crumb.

The crispy crumbs give way to a soft centre laden with rich flavours and tender Blue Swimmer Crab meat that will delight the most discerning palate.



Perfect for

Canapés, Tapas, Composed salad starter, Entrees, Seafood Platters, Seafood buffet, Hot Savouries or any other event that will be enhanced by the rich flavour of Blue Swimmer Crab.

Cooking Instructions

Cooking Instructions: Best results: Shallow fry thawed crab cakes over a medium low - medium heat for 2 minutes on each side or until golden brown.

Tips: Use a heavy based pan. Cook in Grape Seed Oil, Rice Bran Oil or other quality Vegetable Oil and ensure that crumbs on side of Crab Cake are cooked to golden colour.

Menu Suggestions: Blue swimmer crab cakes with lemon aioli, Blue swimmer crab cake and marinated cucumber salad, Blue swimmer crab mini brioche burger, Blue swimmer crab cakes tomato salsa.

Storage and Handling

Storage: Frozen -18°C.

Handling: Thaw in container in the refrigerator overnight. Cook once thawed.

Important Notice

Ready to Cook - Product must be cooked above 70°C before serving. Made with Blue Swimmer Crab, may contain shell.



Abacus Fisheries Co. Pty. Ltd.
Po Box 626 Carnarvon,
Western Australia 6701
peter@abacusfisheries.com.au
www.abacusfisheries.com.au