



BLUE SWIMMER CRAB CAKES

Shark Bay ~ Australia

The multi award winning Abacus Fisheries processing facility is located in the World Heritage listed Shark Bay of Western Australia.

Abacus crab cakes are produced at our Western Australian processing facility using only the freshest and highest quality blue swimmer crab meat that is processed daily from our crab catch ensuring we capture the freshness and rich flavour of the blue swimmer crab in our unique Australian style crab cake.

The crab meat is combined with Australian grown 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 fresh flavours which enhance the tender blue swimmer crab meat that will delight the most discerning palate.

Abacus Fisheries are proud to be a member of the Australian fishing industry producing a wild caught Australian blue swimmer crab cake for the foodservice industry. We thank you for your support.

We practise and support sustainable fishing to ensure Australian seafood for future generations.

Storage

Storage: Keep frozen at a minimum -18°C.

Handling: Keep frozen until ready to use.

Defrost prior to cooking.

The product is best used once it is defrosted to maintain the quality of the delicate panko crumb coating.

What's in the Carton

The master carton contains 5 inner cartons x 3 individual packs each containing 16 x 30g Crab Cakes.

48 Abacus crab cakes per inner carton.

240 Abacus crab cakes per master carton.

Perfect for

Uses: 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 Australian blue swimmer crab.

Menu Suggestions – for single entrée serving

3 X Blue swimmer crab cakes with lemon aioli

3 X Blue swimmer crab cakes tomato salsa

1 X Blue swimmer crab mini brioche burger

3 X Blue swimmer crab cake and marinated cucumber salad

Cooking Instructions

Note: For best results the crab cakes need to be defrosted before cooking.

“Preferred Method” – Shallow fry defrosted Abacus crab cakes over a “medium low – medium” heat for 2 minutes on each side or until golden brown.

Note: The crab cakes can be shallow fried until golden brown then finished off in the oven for best results when cooking larger numbers of crab cakes

Tips: Use a heavy based pan. Cook in grape seed oil, rice bran oil or other quality vegetable oil.

Deep Frying – Cook defrosted Abacus crab cakes at 160°C until golden in colour.

To maximise the delicate flavour of the crab it is recommended the Abacus crab cake stand for 3 to 5 minutes before serving.

Important Notice

Ready to Cook - Product must be cooked above 70°C before serving.

Made with fresh Australian blue swimmer crab meat may contain shell.

Net Weight 1.44 Kg per inner carton – 7.2kg per master carton



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