

Stuffed Potatoes With crab cream



[Español](#)

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Ingredients: For 10 potatoes

- 500 g of potatoes (10 potatoes)
- 200 g crab sticks (surimi)
- 1 liter of water with 1 teaspoon of Salt
- 150 g of mayonnaise
- 30 g of Thai sweet chilli sauce
- 1 tablespoon of soy sauce
- 1 tablespoon of black sesame seeds
- 1 teaspoon of chopped chives
- 1 teaspoon of lime zest



and...

Moulinex type hand blender with its bowl

Disposable pastry bag with star spout

Silicone shovel

A medium pot



Prep time: 35 minutes

Instructions

□ Heat the water with salt on medium high heat in the pot. When the water breaks a boil, add the cleaned potatoes and boil for 25 minutes, until boiled (test by pinching with a toothpick). Once cooked, remove them from the water and let cool.



□ While boiling the potatoes, prepare the stuffing by adding to the blender bowl: cut crab sticks, mayonnaise, sweet chilli sauce and soy sauce. Blend until it makes a creamy paste without lumps, then fill the pastry sleeve and refrigerate.



□ While, with a spoon, we empty out the potatoes by holding them in our hand and removing half of the pulp taking care not to break them. Once emptied, fill with the crab cream and top with chives, black sesame seeds and lime zest.



Enjoy!!!



