

Steamed Corn Custards with Crab

Gluten Free







Ingredients

	1 cup corn kernels or fresh frozen thawed (from 2 ears)
	0.8 lb king crab leg frozen thawed
	1 large eggs lightly beaten
	1 tablespoon chives fresh chopped
	0.3 teaspoon rounded salt
	1 tablespoon butter unsalted
П	0.3 cup milk whole

Equipment

bowl

	frying pan	
	sauce pan	
	knife	
	whisk	
	sieve	
	blender	
	plastic wrap	
	ramekin	
	tongs	
Directions		
	Cook corn in a 1-quart saucepan of boiling salted wateruntil very tender, 3 to 5 minutes, and drain in a sieve.	
	Purée milk and hot corn in a blender until almost smooth, then force through a very fine sieve into a bowl, discarding solids.	
	Whisk in egg and salt and divide custard among ramekins.	
	Steam custards in a steamer set 1 inch above simmering water, covered with lid, until centers are set and a thin knife inserted into center of 1 custard comes out clean, 6 to 8 minutes.	
	Remove ramekins from steamer with tongs and cool custards slightly.	
	Coarsely chop 1/4 cup crabmeat and reserve remainder for another use.	
	Heat butter in a small heavy skillet over moderate heat until foam subsides, then cook crab, stirring constantly, until heated through, about 2 minutes. Stir in chives.	
	Serve custards topped with crab.	
	· Custard mixture can be prepared and poured into ramekins 1 day ahead and chilled, surfaces covered with plastic wrap. Bring to room temperature before steaming.	
Nutrition Facts		
PROTEIN 27 459/ FAT 42 029/ CARRO 29 029/		
	PROTEIN 27.15% FAT 43.93% CARBS 28.92%	

Properties

Flavonoids

Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 104.43kcal (5.22%), Fat: 5.3g (8.15%), Saturated Fat: 2.7lg (16.91%), Carbohydrates: 7.85g (2.62%), Net Carbohydrates: 7.1lg (2.59%), Sugar: 3.3lg (3.68%), Cholesterol: 65.4mg (21.8%), Sodium: 354.42mg (15.41%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 7.37g (14.74%), Vitamin B12: 2.14µg (35.68%), Selenium: 12.22µg (17.46%), Phosphorus: 125.39mg (12.54%), Copper: 0.23mg (11.33%), Zinc: 1.68mg (11.23%), Folate: 31.35µg (7.84%), Magnesium: 28.16mg (7.04%), Vitamin B2: 0.12mg (6.84%), Vitamin B5: 0.61mg (6.08%), Vitamin A: 293.44lU (5.87%), Vitamin B1: 0.08mg (5.5%), Potassium: 192.09mg (5.49%), Vitamin C: 4.39mg (5.32%), Vitamin B6: 0.1mg (5.02%), Vitamin B3: 0.91mg (4.56%), Calcium: 44.14mg (4.41%), Manganese: 0.07mg (3.71%), Vitamin D: 0.53µg (3.51%), Iron: 0.55mg (3.04%), Fiber: 0.74g (2.97%), Vitamin K: 2.05µg (1.95%), Vitamin E: 0.25mg (1.66%)