

RED CRAB MEAT

Serving Tips



Crusta **Oceans** ^{10 YEARS}
 **500.000 LITERS**

WHO, WHAT WHERE?

Nearby the Nova Scotia coast the Red Crab is caught. The Red Crab can be found in the pristine cold Atlantic Waters at depths of about 600 meters.



The Red Crab meat is one of the products we import directly from Canada. Our partner "Canadian Red Crab Co." is the only Canadian harvester of the Deep Sea Red Crab which is wild caught off Canada's Atlantic coast.

The "Red" Crab has this name because of the red tube worm they eat. This is only the case with the Canadian *Chaceon quinque-dens*.

The meat of this crab is fine in texture and has a sweet taste. Due to the peeling techniques that are used with this meat, the meat is very rich with flavour and needs no additional ingredients.

On the next few pages we would like to highlight some serving tips, which we think are perfect for the Red Crab meat.

RED CRAB COCKTAIL



The perfect start to your fancy dinner!
All you need is the following:

- Cocktail glasses;
- Fresh vegetables of your choice, for example cucumber or radish;
- Red Crab meat - the meat is ready to eat!

ENJOY!



THE 'RED CRAB' ROLL!

Our next serving tip comes from inspiration of the world famous lobster roll, but this time we like to serve it with Red Crab. And we can promise you, the taste is amazing!

- You can toast a hotdog bun or a slice of brioche bread;
- Some mayonnaise to make it extra creamy;
- Fresh greens for a lovely crunchy taste!;
- The Red Crab meat from Canada!

BON APPETIT!

SMALL BITES!



Red Crab meat on
crunchy toasts

Red Crab meat
in a hollowed
cucumber



Red Crab meat on
prawn crackers



SUMMER ROLLS!

Wow, that looks like summer on a plate!

Another fancy way of serving the Red Crab meat, as a springroll. All you need are the next few ingredients:

- Rice sheets;
- Fresh little gem, coriander and mint;
- Chili dip sauce;
- Red Crab meat!

BUEN APETITO!

WHERE CAN I BUY THE RED CRAB MEAT?!

At CrustaOceans ofcourse!

Give our sales team a call and we will send you updated pricing and availability.



+ 31 (0)527 688758



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