

American crab cake, spicy sauce, lemon, green onion |

Recipe for 12 tapas

Description

A New England specialty that has changed over time depending on the region.

Note

Ideally, the crab cake should contain chunks of crab, not too fine pieces.

You can replace the crab with shrimp or other firm-fleshed fish or shellfish.

Ingredients

Crabe cake

- 50 Gr Japanese breadcrumbs (panko)
- 60 Ml Milk
- 400 Gr Crab meat
- 0.50 Bunch(es) Chives
- 1 Tbsp Lemon juice
- 15 Gr Melted butter
- 1 Tsp Dijon mustard
- 1 Unit(s) Egg
- 4 Drop(s) Tabasco
- 0.50 Tsp Worcestershire sauce
- 1 Unit(s) Green onion

- Salt and pepper
- Olive oil

Breading

- 1 Cup(s) Japanese breadcrumbs (panko)
- Salt and pepper
- Olive oil

Sauce

- 120 Ml Mayonnaise
- 1 Tsp Sriracha sauce

- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**
- Resting time **15 mins**

Setting up

Mix your mayonnaise with a little Sriracha to taste.

Finely chop the green onion.

Drain the tin of crabmeat.

Crabe cake

Pour the milk over half the Panko and leave on the counter for five minutes.

After the five minutes, in a bowl, combine all the ingredients and mix gently so as not to crumble the crab too much.

Season with pepper, but be careful with salt, as the crab is often already quite salty.

Shape patties with your hands

Finish and cook

Spread the Panko on a plate, then coat the patties in the breadcrumbs.

In a hot frying pan with sufficient oil, place your breaded patties, making sure they are nicely browned on both sides.

Immediately place them on absorbent paper, adding oil if necessary as they cook.

Bon appétit!