

Crab Cake with homemade tartar sauce |

Recipe for 12 tapas

Description

Beautiful crab cakes served with a rich homemade tartar sauce.

Ingredients

Crab cakes

- 250 Gr Crab meat
- 250 Gr Yukon gold potatoes
- 20 Gr Butter
- 1 Tbsp Olive oil
- 1 Large French shallot
- 1 Tbsp Mayonnaise
- 0.50 Unit(s) Lemon zests
- 1 Unit(s) Lemon juice
- 6 Sprig(s) Chives
- 2 Sprig(s) Parsley
- 3 Tbsp Flour
- 1 Unit(s) Egg
- 100 Gr Japanese breadcrumbs (panko)
- Salt and pepper
- Vegetable oil
- Olive oil

Tartar sauce

- 150 Gr Mayonnaise
- 6 Unit(s) Gherkins
- 1 Tbsp Capers
- 0.50 Unit(s) Lemon zests
- 6 Sprig(s) Chives
- 2 Sprig(s) Parsley
- 2 Sprig(s) Tarragon
- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **40 mins**
- Preheat your **four** at **425 F°**

Preperation

Peel the potatoes and cut into cubes.

Finely chop the pickles, capers, chives, parsley, tarragon and shallots.

Crab cake

In a large stockpot with salted water (10g salt/liter of water), add the potatoes and bring to a boil. Cook for approximately 15-20 minutes or until they are cooked through. Once cooked, strain and put in a saucepot. Mash the potatoes with the butter and season to taste with salt and pepper.

In a small non-stick frying pan, add a thread of olive oil and sweat the shallots at low-medium heat until translucent, roughly 6-8 minutes. Add the cooked shallots to the mashed potato mix. Add the mayonnaise, chopped herbs, lemon zest and the lemon juice. Mix until well incorporated. Add the large chunks of crab meat. Seperate the mix into 2-4 parts.

Using a mold, make nicely shapped patties.

In one bowl, place the flower.

Another bowl with the beaten eggs.

A third bowl with bread crumbs.

Take a crab patty and pass it in the flower bowl. Gently shake it to remove excess flower. Next, pass it into the egg mixture, making sure it is well coated. Finally, put the patty in the bread crumbs and again make sure it is well coated. Place it on a baking sheet with parchment paper. Repeat this process for all the patties. Let them cool in the fridge for 30 minutes.

In a frying pan with a thread of olive oil, on medium heat, fry the patties for roughly 2-3 minutes on each side or until you reach the desired color, a nice golden brown. Place them back on the baking sheet.

Once all the patties are on the baking sheet, place them in the oven for 8-10 minutes to finalize the cooking.

Tartar sauce

In a bowl mix all of the ingredients and rectify seasoning.

Bon appétit!