



's RECIPES

CRAB CAKES

WITH CURRY MAYO

by Bob the Chef

INGREDIENTS

For the crab cakes

- 200 ml crabmeat from Odessa Fishmonger
- 125 ml mashed potatoes
- 75 ml standard or panko breadcrumbs
- 75 ml homemade mayonnaise
- 75 ml chopped parsley from Fruiterie 440
- Salt and pepper to taste

For the breadcrumbs

- 150 ml flour
- 2 eggs, beaten
- 150 ml standard or panko breadcrumbs

For homemade curry mayonnaise

- 1 egg
- 15 ml (1 Tbsp.) Dijon mustard
- 400 ml vegetable oil
- Half a lemon from Fruiterie 440, juiced
- 15 ml curry powder from Cavallaro Cheese Shop
- Salt and pepper to taste



PREPARATION TIME: 25 minutes



BAKE: 5 minutes



SERVES: 6



FIND YOUR INGREDIENTS HERE:

Odessa Poissonnier,
Fromagerie des Nations,
Fruiterie 440

INSTRUCTIONS

For the crab cakes

1. Mix all the ingredients in a bowl.
2. Shape into equal-sized patties.
3. For each patty, dust both sides with flour, dip in the egg mixture and finally cover with breadcrumbs.
4. Fry in a deep fryer preheated to 175 °C (350 °F) for 3-5 minutes.
5. Serve with fries and homemade curry mayo.

For the mayonnaise

1. Add the eggs and mustard in a large mixing bowl and stir to combine.
2. Whisking, drizzle in the vegetable oil.
3. Stir in lemon juice and curry powder.
4. Season to taste.

You liked the recipe?

Share the photo of your creation with us on Instagram or Facebook.



7500, boul. les Galeries d'Anjou
HALLESDANJOU.COM