

# CRAB CAKES



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**Preparation :** 20 min - **Resting :** - - **Cooking :** 10 min - **Equipment :** -

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**Ingredients :** 6

- 240 g of crabmeat - 3 rusks - 2 tbsp of mustard - 1 botte de persil - 2 tsbp of mayonnaise - 45 g of butter - 2 eggs - 2 pinches Cayenne pepper - 2 tsbp of Worcestershire sauce - homemade breadcrumbs, salt

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TO MAKE THE HOMEMADE BREADCRUMBS

1. Cut the bread into 2-cm slices and leave to go stale.
2. Put the bread in the main bowl with the metal blade (process in several batches for a better end result).
3. Process for 2 minutes.
4. For more flavoursome breadcrumbs, open the lid, add a selection of dried herbs (thyme, sage, rosemary, summer savory, etc.) and pulse a few times.
5. Store in an airtight container. To make the crab cakes
6. Make the mayonnaise according to the recipe, halving the amounts.
7. Break the rusks and put them in the main bowl with the metal blade.
8. Process until the rusks have been reduced to a fine crumb, then add the parsley, Worcestershire sauce, mustard and mayonnaise.

9. Introduce the eggs via the feed tube while the machine is still running. Add the crabmeat and pulse a few times to combine.

10. Season generously - the cakes must not be bland.

11. Shape the mixture into cakes measuring 3 cm across. Refrigerate for 30 minutes.

12. Roll the cakes in the breadcrumbs, heat the butter in the frying pan and cook the cakes for about 2-3 minutes on each side or until golden.

**Chef's tip :**

serve with lemon slices and green beans or a green salad

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