

DUNGENESS CRAB AND MAINE LOBSTER CAKES

INGREDIENTS

8 OZ FRESH DUNGENESS CRAB MEAT
8 OZ FRESH MAINE LOBSTER MEAT
1 1/2 CUP RED AND YELLOW PEPPER, ONION BRUNOISE, FRESH CORN
4 TABLESPOONS MAYONNAISE
8 TABLESPOONS JAPANESE BREAD CRUMB
1 TABLESPOON EXTRA VIRGIN OLIVE OIL

PREPARATION

IN A BOWL, MIX TOGETHER THE CRAB, LOBSTER, MAYONNAISE, JAPANESE BREAD CRUMBS.
MEANWHILE IN A MEDIUM SAUTE PAN, HEAT THE OIL AT LOW HEAT AND SAUTE THE MIXTURE BRUNOISE AND FRESH CORN FOR ABOUT 5 MINUTES, PUT IT ASIDE TO COOL DOWN.
THEN MIX WITH THE CRAB AND LOBSTER.
FORM WITH A RECTANGLE MOLD OR BY HAND 4 CRAB / LOBSTER CAKES AND TRANFER THEM TO A SHEET PAN WITH JAPANESE BREAD CRUMBS AND COAT THEM CAREFULLY.
TRANFER THE CAKES TO A PLATE AND CHILL COVERED WITH PLASTIC WRAP, FOR AT LEAST 1 HOUR OR OVERNIGHT.
IN A HEAVY SKILLET HEAT 2 TABLESPOONS OLIVE OIL ON MODERATELY HIGH HEAT UNTIL IT IS HOT BUT NOT SMOKING AND SAUTE TURNING THEM ONCE FOR 3 TO 4 MINUTES ON EACH SIDE OR UNTIL THEY ARE GOLDEN, TRANSFERRING THEM AS THEY ARE COOKED TO PAPER TOWELS TO DRAIN.

SUGGESTION FOR SERVING

SERVE WARM WITH A SAFFRON BUERRE BLANC, TOPPED WITH MICRO GREENS AND SPRINKLE WITH BALSAMIC REDUCTION OR WITH YOUR FAVORITE TARTAR SAUCE

