

CRAB CAKES WITH WARM BLACK TRUFFLE VINAIGRETTE

Yield: 6 portions

Ingredients	Amounts
Canola oil	2 Tbsp.
Red bell pepper, small, seeded and finely chopped	1
Celery ribs, finely chopped	2
Roasted garlic, mashed	2 Tbsp.
Green onion, chopped	¼ cup
Jumbo lump crabmeat, cleaned for shells	1 lb.
Fresh bread crumbs	¾ cup
Canola Mayonnaise (see index)	2 Tbsp.
Dijon mustard	1 Tbsp.
Eggs, beaten	2
Parsley, chopped	¼ cup
Chives, chopped	¼ cup
Lemon, zest and juice of	1
Cayenne	1 pinch
Salt	to taste
Pepper	to taste
Panko (Japanese bread crumbs)	2 cups
Canola oil	¼ cup
Warm Black Truffle Vinaigrette (recipe follows)	

Method

1. In a large skillet, heat 2 tablespoons of canola oil over high heat. Sauté pepper and celery until the vegetables begin to soften, about 2 minutes. Reduce the heat to medium and add the garlic and green onions. Stir and cook for 1 minute. Remove from heat and cool.
2. In a bowl, combine the sautéed vegetables, crab meat, fresh bread crumbs, mayonnaise, mustard, eggs and half the parsley and chives. Mix well and add the lemon zest, juice, cayenne, salt and pepper. Form into cakes with your hands, each about 3 inches in diameter and ¼ inch thick (you should have 12 to 14 cakes). Dip the top and bottom lightly into the panko. Refrigerate on a sheet pan lined with wax paper until ready to cook.
3. In a large skillet, heat canola oil over medium-high heat. Add the crab cakes and fry for 3 minutes on each side. Put 2 crab cakes each on 6 plates and drizzle with warm black truffle vinaigrette. Garnish with the remaining parsley and chives.