

lemongrass crab and scallop cakes with cucumber dipping sauce

Light and delicate, these fragrant cakes allow the fresh flavors of the crab and scallops to come through. Note that the seafood needs to marinate overnight.

This recipe comes from Holly Peterson, who has been teaching Food and Wine Dynamics at Greystone since the college opened its doors in 1995.

SERVES 6

scallop and crab cakes

- 12 ounces** sea scallops (about 8 scallops)
- 12 ounces** fresh lump crabmeat (about 1 Dungeness crab, cooked and cleaned)
- 3 stalks** fresh lemongrass
- 4 large** eggs
- ¼ cup** finely chopped fresh chives
- Zest of 2** lemons, julienned (Meyer lemons, if available)
- ½ cup** fine fresh bread crumbs
- ½ teaspoon** salt, or as needed
- ¼ teaspoon** freshly ground black pepper

dipping sauce

- 1 cup** water
 - ¼ cup** sugar
 - 1 teaspoon** sea salt
 - ¼ cup** white vinegar
 - Pinch** of red pepper flakes, or as needed
 - 1 large shallot** (about 2 ounces), peeled and finely minced
 - ½ English cucumber**, peeled, cut in half lengthwise, seeded, and cut into ¼-inch slices
 - ¼ cup** peanut oil
 - ¼ cup** butter
 - 6** cilantro sprigs, for garnish
 - 6** mint sprigs, for garnish
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1. For the crab cakes: Remove the tough muscle on the side of the scallops and cut the scallops into ¼-inch dice. Combine the scallops and crabmeat in a large bowl. Remove the outer skin from lemongrass, cut each stalk into a couple of pieces, and crush the pieces to release flavor. Place the lemongrass in the bowl with the scallops and crab, cover the bowl, and marinate overnight in the refrigerator.
2. Remove the lemongrass pieces and discard. Add the eggs, chives, lemon zest, and bread crumbs to the fish. Gently mix to incorporate the ingredients. Season the mixture with the salt and pepper. Reserve in the refrigerator until ready to cook.
3. For the dipping sauce: Bring the water to a boil and add the sugar and sea salt, stirring to dissolve. Remove from heat and add the vinegar, chiles, shallot, and cucumber. Stir to mix the ingredients and refrigerate until ready to use.
4. Form the scallop and crab mixture into 18 cakes that are about 2 inches in diameter.
5. Heat a large sauté pan over medium-high heat and add the peanut oil and butter. As soon as butter melts, add the cakes and sauté until just lightly golden and warmed through, about 1 minute on each side. Be careful not to overcook, and cook in batches if necessary to avoid crowding the pan. Serve 3 cakes per plate along with a small ramekin of cucumber dipping sauce. Garnish each plate with a cilantro and mint sprig.

Wine Pairing

A nonmalolactic Chardonnay with some lemony notes and crisp acids would work well with this dish.



