

[B CELLARS
APPETIZER]

Crab Cakes

with CITRUS AIOLI

by Derick Kuntz, Chef de Cuisine | B Cellars Vineyards and Winery

Ingredients



CRAB CAKES

1 lb fresh crab meat
1 medium orange, zested
2 tsp piment d'Espelette
(*substitute smoked paprika*)
1 1/2 tsp chives, chopped
1 1/2 tsp parsley, chopped
1 tsp salt
1/4 cup mayonnaise
pinch of ground pepper
1/4 cup flour
1 egg
1/2 cup panko bread crumbs
1/4 cup canola oil

CITRUS AIOLI

1 egg
1 Tbsp honey
1 Tbsp Dijon mustard
1 tsp salt
4 cups canola oil
1 orange, zested and juiced
1 lemon, zested and juiced
1 lime, zested and juiced

Pairing Insights



B Cellars Chef de Cuisine, Derick Kuntz, recommends serving the crab cakes with a crisp, fresh white wine like B Cellars Blend 23. The bright acidity in the wine is delicately balanced against the creamy aioli and rich crab. The citrus notes in both elements compliment and elevate one another in perfect harmony.



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Instructions



CRAB CAKES

Add first 8 ingredients to a large mixing bowl and mix until well incorporated.

In 3 separate small bowls, add one egg (beaten), flour, and bread crumbs.

Form crab mixture in to 2oz patties.

Dust each patty in flour, dip in egg, and coat with bread crumbs.

Heat canola oil in a medium frying pan over medium heat.

Add crab cakes to the hot pan, cook for 3-5 minutes on both sides until golden brown and crispy.

CITRUS AIOLI

Combine egg, honey, Dijon, and salt to a food processor and process for 20-30 seconds.

While the food processor is running, slowly drizzle in the oil until all is incorporated.

Transfer oil mixture to a medium bowl and add the citrus zests and juices. Stir with a whisk until the citrus is well incorporated.

Store in an airtight container in the refrigerator for 2-3 weeks.