

Crab Cakes with Fennel Aioli and Frisée-Orange-Avocado Salad paired with Davis Estates Chardonnay

INGREDIENTS:

Crab Cakes

12 ounces fresh lump crabmeat (picked over for shells)
½ cup mayonnaise
3 tablespoons finely chopped red bell pepper
3 tablespoons finely chopped celery
2 tablespoons finely chopped red onion
1 tablespoon chopped fresh parsley
1 tablespoon lemon juice
2 cups panko breadcrumbs
Canola or vegetable oil for frying
Salt and pepper to taste

SERVES: 4

Fennel Aioli

1 garlic clove, minced
1 egg yolk
2 tablespoons lemon juice
½ teaspoon Dijon mustard
¾ cup olive oil
2-3 teaspoons fennel pollen
Pinch of salt

Frisée Salad

1 small head frisée
1 orange, peeled and segmented
1 avocado, sliced
Drizzle of olive oil
Salt and pepper to taste

METHOD:

Fennel Aioli

- Whisk egg yolk, lemon juice, garlic, and Dijon mustard together in a bowl. Slowly add ¾ cup olive oil while whisking until creamy, then add fennel pollen.
- Taste and adjust the fennel pollen or lemon juice as needed.
- Shortcut Option: Mix fennel pollen into store-bought mayo to save time.
- Set aside in the fridge until you are ready to serve.

Crab Cakes

- In a medium bowl, mix crabmeat, mayo, red bell pepper, celery, onion, parsley, lemon juice, salt, and pepper.
- Stir in panko a little at a time until the mixture holds together but isn't wet. The mixture should be cohesive and easily manageable, but not overly sticky or runny.
- Shape into 8 patties, about 2½ inches wide, and lightly press extra panko onto the outside for a crispy crust.
- Heat 2-3 tablespoons of oil in a large skillet over medium heat. Cook crab cakes in batches for about 3 minutes per side, until golden brown.
- Drain briefly on a paper towel, then serve warm.

Frisée Salad

- In a bowl, add frisée, orange, and avocado. Drizzle with olive oil, season with salt and pepper, and toss gently.

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To Finish

Place 2 crab cakes on each plate with a spoonful of fennel aioli on the side. Add a serving of frisée salad. Pair with a chilled glass of Chardonnay.