

## **Crab Cakes with Orange Aioli**



This recipe for crab cakes with orange aioli is from episode 12 of Fish The Dish starring Spencer Watts.

Serves: 4

### **Ingredients**

#### **Orange Aioli**

- ¼ cup (60 ml) mayonnaise
- ¼ cup (60 ml) sour cream
- ¼ teaspoon (1 ml) orange zest
- 1 tablespoon (15 ml) orange juice
- Salt and pepper
- 1 lemon, juice
- 1 tablespoon (15 ml) chives, chopped

#### **Crab Cakes**

- 3 tablespoons (45 ml) Canola oil
- 4 cloves garlic, chopped
- 1 onion, chopped
- 621 ounces (600 g) potatoes, peeled and boiled
- 18 ounces (500 g) white crabmeat, flaked
- 1 tablespoon (15 ml) parsley, chopped
- Flour, as needed
- 3 eggs
- 1 egg yolk
- 2 cups (470 ml) panko
- 1 cup (240 ml) grated Parmesan cheese
- Salt and pepper

- Vegetable oil, for frying
- Olive oil, for finishing

## Directions

1. Stir together sour cream, mayonnaise, orange zest, orange juice, salt, pepper, lemon juice, and chopped chives in a medium bowl. Cover and place in the fridge until ready to serve.
2. Heat canola oil in a skillet over low heat and sauté garlic and onion for 5 minutes until soft and translucent.
3. Place the onions and garlic into a bowl. Add crab meat.
4. Squeeze boiled potatoes through a ricer into a bowl of crabmeat. Add chopped parsley, one egg yolk and 2 tablespoons (30 ml) of flour. Season with salt and pepper and mix together.
5. Flour a flat work surface and keep excess flour on your hands. Scoop out golf ball sized dollops of the mixture and form into 1-inch (2.5 cm) patties.
6. Add oil to a large, heavy bottomed pot and heat to 350°F (180°C).
7. Whisk 3 eggs in a bowl small bowl. Combine panko, parmesan, salt, and pepper in a separate bowl.
8. Dunk cakes in egg bowl with one hand, and coat them in the panko mixture with your other hand.
9. Fry cakes in the hot oil for about 2 minutes, until golden. Cook in batches, making sure the oil is at 350°F (180°C) for each batch.
10. Use tongs to remove cakes to a paper towel-lined plate to drain . Season with salt, grate some parmesan, and drizzle some olive oil.
11. Spoon aioli onto a serving plate and lay out crab cakes, topping with more aioli. Serve immediately.