



CRAB CAKES WITH ORANGE BASIL DIP

Servings: 6

Hey seafood lovers! Today I'm going to share with you a seafood recipe that can be found in restaurants. Think you've got what it takes to make some Crab Cake with Orange Basil dip? Let's make six for the perfect fix!

INGREDIENTS:

For the Crab Cake

1 tsp SCS Unsalted Butter
1 Boiled Potato
150g Crab Meat (Cooked)
100g White Fish (Poached)
1 tbsp Parsley
1 tbsp Tarragon
1 Shallot
1 Small Clove of Garlic
Squeeze of Lemon Juice

For the Dusting

80g Bread Crumbs
2 Eggs (Beaten)
50g Sunshine Plain Flour

For the Orange Basil Dip

113g SCS Cream Cheese
1 tbsp Orange Juice
1/8 tsp Salt
1 tsp SIS Fine Grain White Sugar
1 clove Garlic (Minced)
10g Chopped Fresh Basil
110g Mayonnaise

Freshly Ground Black Pepper (To taste)

A Pinch of Salt

1. Prepare the crab cake.
2. Put all crab cake ingredients into a bowl and mix well.
3. Form into patties and chill till they are firm.
4. Standby the dusting ingredients bread crumbs, beaten eggs and plain flour (separately).
5. Dust the patties in flour, dip into eggs, coat with bread crumbs and chill.
6. In a pan, fry the crab cakes until golden brown and crispy.
7. Make the orange basil dip.
8. In a small bowl, whisk together all the Orange Basil Dip ingredients until well blended.
9. Cover and chill for at least one hour.