

INDONESIAN CHILI CRAB CAKES



OUTLET:

SERVINGS: 18 ea- 6 servings (3 crab cakes per serving)

UNITS OF MEASUREMENT	INGREDIENT LIST	PREPARATION METHOD
	<u>1.5 oz Crab Cake</u>	
16 oz	Lump crab meat	1. Gently mix/fold all ingredients into a bowl trying to keep crab meat in lumps
3 tbsp	Chili sauce (see below)	2. Portion 1.5 oz mixture and form into crab cake
½ tsp	Salt	3. In a large pan over low -med heat, add some oil
¼ tsp	White pepper (ground)	4. Without overcrowding the pan, begin cooking crab cakes in batches
2 tbsp	Cilantro (fine chop)	5. Allow 5 min or until golden brown prior to turning over crab cake
4 oz	Roasted Red Pepper (small dice – 1/4")	6. Once turned over, allow another 5 min or golden brown before removing from pan
½ c	Panko bread crumbs	
2 ea	Eggs (beaten)	
	<u>Chili Sauce</u>	
9 oz	Shallot (peel and slice)	1. Place shallot, ginger, garlic, thai chilies, red pepper, crab paste, turmeric, salt, palm sugar, tamarind puree and kaffir lime leaf in blender and puree into a smooth paste
1.5 oz	Ginger (peel and slice)	2. In a large sauté pan on med- low heat, add oil
¼ oz	Garlic (mince)	3. Add paste to the warm oil
3 ea	Thai Chilies (remove stem)	4. Reduce heat to low
1 ea	Red Pepper (roast)	5. Continue to cook paste for 10 min at low heat
3 tbsp	Crab paste	6. Add ketchup, plum tomato, sambal sauce and oyster sauce to paste
1 tsp	Turmeric powder	7. Continue to cook for 10 min at low heat to reduce paste slightly
1 tsp	Salt	8. Add water to sauté pan to <i>deglaze</i>
2 oz	Palm sugar	9. Continue to simmer for 2-5 min on low heat
2 tbsp	Tamarind puree	10. Remove from heat and allow to cool
2 ea	Kaffir lime leaf	11. Reserve in refrigerator
1 oz	Vegetable oil	
2 tbsp	Ketchup	
8 oz	Plum tomato (puree)	
2 tbsp	Sambal sauce	
4 tbsp	Oyster sauce	
1 c	Water	