

MASTER CHEF RECIPES



CRAB CAKES WITH BASIL AIOLI & TOMATO CAPER RELISH

BY DREW SAYES, CMC

INGREDIENTS

Crab Cakes

- 10 Lbs Jumbo Lump Crab Meat
- 1 ea Loaf of White Bread, no crust, small dice
- 3 C Heavy Cream
- ¼ C Worcestershire Sauce
- 3 Tbs Tabasco
- 2 C Celery, brunoise
- 1 C Shallots, brunoise
- 8 ea Large Eggs
- 1 C Dijon
- ½ C Whole Grain Mustard
- ¼ C Old Bay
- 1 C Parsley, minced
- 1 C Lemon Juice
- 3 C Panko Bread Crumbs
- To Taste Salt and Fresh Ground Black Pepper

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INGREDIENTS (CONTINUED)

Basil Aioli

Basil Oil

½ Lb Fresh Basil Leaves, blanched and shocked
3 C Neutral Oil

Aioli

½ C Pasteurized Egg Yolk
½ C Roasted Garlic
2 tsp Dry Mustard
2 C Basil Oil
1 Tbs Kosher Salt
2 Tbs Lemon Juice

Tomato Caper Relish

4 C Roma Tomatoes, peeled, seeded and small dice
½ C Capers, minced
2 Tbs Balsamic Vinegar
¼ C Olive Oil
¼ C Shallots, brunoise
To Taste Salt and Fresh Ground Black Pepper



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METHOD

Crab Cakes

Combine bread, egg, heavy cream, old bay, tobacco, Worcestershire, and mustards; soak until soft. Gently fold in the remaining ingredients and adjust seasoning. While folding in the crab, add panko to bind the mixture together. Be careful not to break up the crab meat. After portioning and forming the crab cake, coat with panko before shallow frying.

Basil Oil

Squeeze out any excess water from the blanched basil leaves. Puree the basil and oil together, strain through a coffee filter.

Aioli

In a robot coup, blend together the garlic, yolks, dry mustard, salt, and lemon juice until smooth. Slowly add the basil oil as the mixture is continually blending. Once the emulsion is complete, adjust seasoning with additional salt and lemon juice.

Tomato Caper Relish

Mix all ingredients together and season with salt and pepper.