

## **Crab Cakes with Ackee Caper Aioli, Garden Greens & Mango Lime Salsa**

### **Crab Cakes**

6 oz Crab Meat  
1 small onion – finely diced  
2 tbsp scallion – chopped  
1 clove garlic – finely chopped  
½ tsp ginger – finely chopped  
Scotch bonnet pepper (to taste – finely chopped)  
1 tsp fresh thyme – chopped  
½ roasted red pepper – peeled and finely diced  
1 tsp Dijon mustard  
1 tbsp Mayonnaise  
Salt / Black Pepper – to taste  
Juice of 1 small lime

2 tbsp olive oil for frying the seasoning

Heat olive oil in a frying pan.

Add onion, scallion, garlic, ginger and scotch bonnet pepper and sauté for 1 minute. Cool slightly and add this to the crab meat.

Add all remaining ingredients and adjust seasoning.

Chill the mix in the refrigerator for at least 1 hour.

Shape crab cakes (4 each).

Carefully douse in flour, then cover with egg and coat with breadcrumbs.

Heat plenty coconut oil in a heavy skillet and fry crab cakes until golden brown on all sides.

Dry off excess oil on paper towel

### **Ackee Aioli**

3 tbsp Mayonnaise  
Juice of 1 lime  
Zest of 1 lime  
1 tsp chopped herbs (dill / cilantro / parsley / basil)  
2 tbsp roughly chopped ackee (blanched and drained)



½ tsp crushed finely chopped garlic  
1 tsp chopped capers  
Hot pepper sauce – to taste  
Salt / black pepper to taste

Combine all above ingredients

### **Mango Lime Salsa**

½ Mango – cut into small dice  
1 tbsp chopped scallion  
½ roasted red pepper – peeled and finely diced  
Juice of 1 lime  
1 tsp honey  
Finely chopped scotch bonnet pepper – to taste (very little)  
Salt - to taste

Combine all above ingredients

### **To serve:**

2 cups mixed salad greens  
Torn herbs – such as dill / basil / cilantro / mint  
1 orange – cut into segments  
2 tbsp diced mangos  
2 tbsp cherry tomatoes

2 tbsp salad dressing – your choice – We recommend Citrus Vinaigrette

Arrange salad on a large plate (in a calabash) and dress with vinaigrette.

Add warm crab cakes and finish with aioli & mango salsa

