

## Crab Cakes

Disney's Polynesian Village Resort  
Kona Cafe



### Ingredients for Crab Cakes

- 3 - 1 pound cans Lump Crab Meat
- 1 cup Mayonnaise
- 2 tablespoons Dry Mustard
- 1 bag Panko Bread Crumbs
- ½ Red Pepper, diced
- 3 tbsp. Toasted Coriander, ground
- 2 tbsp. Grated Fresh Ginger
- 1 tbsp. Salt
- 10 each Fresh chives, chopped fine
- Basil Oil (below)
- Chili Oil (below)
- Chipotle Pepper Mayonnaise (below)
- Greens Mix (below)
- Lemongrass Crème Fraîche (below)

### Directions for Crab Cakes

- Place crabmeat into a bowl; look over for any possible shells remaining.
- Add 1/2 bag of Panko breadcrumbs and remaining ingredients; mix well.
- Place remaining bread crumbs in a bowl.
- Scoop out crab mix and formed into a cylinder then coat lightly in breadcrumbs. Keep refrigerated and covered until ready to cook.
- Preheat oven to 400 F.
- In a hot pan, lightly coated in Canola oil, sear the crab cakes on top and bottom of cylinders till a golden brown.
- Place crab cakes in oven for 6-8 min; this will heat the center of the crab cake.

### Ingredients for Basil Oil

- ¼ cup Canola Oil
- 1 bunch Fresh Basil
- Handful Fresh Spinach

### Directions for Basil Oil

- Place fresh basil and spinach in a blender; add oil and blend until liquefied; add more oil if necessary.
- Let sit at least overnight in the refrigerator; best results when it sits for 3 to 4 days.
- Strain oil through cheese cloth and oil is ready for use.

### Ingredients for Chili Oil

- ¼ cup Canola Oil
- 1 tbsp Chili powder

### Directions for Chili Oil

- Combine ingredients and allow to sit at least overnight, like Basil Oil.
- This is best when it sits for 3 to 4 days. No need to refrigerate.

### Ingredients for Chipotle Pepper Mayonnaise

- 1 can (7 ounce) Chipotle Peppers
- 2 egg yolks
- 1 quart canola oil
- ½ tsp salt
- ½ tsp pepper
- 4 tbsp. Water
- 2 tbsp. Lemon Juice



### Directions for Chipotle Pepper Mayonnaise

1. Remove chipotle peppers from can and clean out as many of the seeds as possible.
2. In a food processor, place the egg yolks.
3. Have food processor running while slowly drizzling in the oil to make a mayonnaise.
4. Once you have a mayonnaise, add the remaining ingredients.
5. If it becomes too thin, add more oil slowly.

### Ingredients for Greens Mix

- 1 pound Mixed Greens
- Zest of 1 lemon
- 1 whole Red Pepper, julienne
- 1 whole Red Onion, julienne
- ½ Cucumber, thinly sliced at an angle
- Pinch salt and pepper
- ¼ cup Lemon Vinaigrette
- Toss all ingredients in bowl right before service.

### Ingredients for Lemongrass Crème Fraîche

- 1 tablespoon fresh grated lemongrass (grated very fine)
- 2 tablespoons sweet chili garlic sauce
- ¼ cup Key lime juice
- 1 tablespoon minced fresh cilantro
- 1 cup Crème Fraîche
- ½ teaspoon Kosher salt
- ¼ teaspoon White Pepper, crushed

### Directions

1. Combine and blend all ingredients until well incorporated.

