

Crispy Crab Cakes

Disney's Grand Floridian Resort & Spa
Narcoossee's

YEILD: 20 orders at 2 ounces per order

Rollatini Mix

- 🇺🇸 3 pounds regular lump crab meat
- 🇺🇸 2/3 cup mayonnaise
- 🇺🇸 4 tbsp. pasteurized egg yolks
- 🇺🇸 4 tbsp. Dijon mustard
- 🇺🇸 2 tbsp. pasteurized lemon juice
- 🇺🇸 ½ tbsp. Worcestershire sauce
- 🇺🇸 ½ tbsp. parsley, finely chopped
- 🇺🇸 1 cup cold water
- 🇺🇸 ½ tsp cayenne pepper
- 🇺🇸 ½ tsp black pepper
- 🇺🇸 2 tbsp. salt
- 🇺🇸 1 tbsp. Old Bay seasoning
- 🇺🇸 1 tbsp. chives
- 🇺🇸 10 ounces sourdough bread crumbs, crust remove

Directions

1. Combine all ingredients in bowl except for the cold water and lump crab meat.
2. Add the cold water to loosen the mixture.
3. Fold in the lump crab meat and form into 2 ounce patties.
4. Pan fry patties in a small amount of oil and finish in the oven at 350 degrees for 5 minutes.



