

Spanish Crab Cakes

Cilantro & Saffron Aioli

Presented by Chef Luca Paris
Host of "A Culinary Journey with Luca Paris"
Co Owner of Luca's Mediterranean Café and The Market at Luca's

Spanish Crab Cakes

1 pound fresh or pasteurized precooked crabmeat, lump or back fin, flaked
1/4 cup chopped cilantro
1/4 cup chopped scallions
1 cup panko bread crumbs
1/4 cup corn
2 large eggs
1 tsp Old Bay seasoning
1 tsp cayenne pepper
1/4 cup chopped spicy vinegar peppers (I use Peppadew peppers)
2 tablespoons vegetable oil
Lime wedges, for garnish
Pinch of salt and black pepper

In a sauté pan over medium high heat add corn, and a little oil with cayenne and old bay and pan roast till golden brown. In a medium mixing bowl add crabmeat, peppers, panko bread crumbs, cilantro, scallions, eggs, Old Bay. Mix until combine well and then add the cooked corn.

Mold crab cakes into a small ball and flatten in more bread crumb. Place in a sauté pan at med high heat with oil. Sear about two minutes per side or until golden brown. Place in a 300 degree oven to finish cooking and warm through.

Cilantro and Saffron Aioli

4 egg yolks
1 tablespoon fresh lemon juice
3 garlic cloves, peeled and crushed
2 springs of saffron
1 cup light olive oil combined with 1 cup regular olive oil
1 cup loosely packed cilantro
Salt and black pepper to taste

Place the egg yolks, saffron, salt, pepper, lemon juice, garlic, and cilantro in a blender or food processor. Process until the leaves are finely chopped. With the processor still running, slowly add the oil. The mixture should have the consistency of mayonnaise. Cover and refrigerate until ready to use.