

Crab Cakes with Ackee Caper Aioli

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

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

