

Southern Roo Chardonnay Viognier

Crab Cakes with Orange-Mango Sauce (serves 4 as an appetizer)

Ingredients (crab cakes):

2 tablespoons (30ml) olive oil
½ cup mayonnaise
1 ½ cups (360ml) red pepper, very finely chopped
½ cup white onion, finely chopped
1 lb (450 grams) crabmeat
2 ⅔ cups (640ml) bread crumbs
¼ cup (120ml) chopped fresh chives
2 tablespoons (30ml) chopped fresh basil
6 tablespoons (90ml) all-purpose flour
3 large eggs

Orange-Mango Sauce:

1 cup (240ml) mango, diced
1 cup (240ml) Mandarin orange segments
1 teaspoon (5ml) fresh ginger, minced
Juice of 1 lemon
½ teaspoon (2.5ml) curry powder
¼ cup (60ml) Heath Southern Roo Chardonnay Viognier
¼ cup (60ml) clarified butter

Directions (crab cakes):

1. Heat olive oil in large sauté pan over medium
2. Add onion and peppers and sauté until peppers are soft
3. Let peppers cool
4. In a large bowl combine, crab, chives, basil, ⅔ cup bread crumbs and mayonnaise
5. Mix thoroughly by hand so as to keep the crab pieces in chunks
6. Season mixture to taste with salt and pepper.
7. Measure out ⅓ cup portions of crab mixture
8. Place mixture on baking sheet and flatten so they become 2 inch diameter discs.
9. Place baking sheet in fridge for an hour to chill
10. In a bowl whisk eggs together
11. In separate bowls place remaining bread crumbs and flour
12. Dip crab cakes in flour, then dip into egg mixture and finally in bread crumbs
13. Heat a large sauté pan, and oil.
14. When oil is hot, add crab cakes. When cakes are golden brown, flip and cook on other side.
15. Cook in batches until complete.
16. To serve, ladle orange-mango sauce onto middle of plate. Top with two crab cakes per person and garnish with a fresh herb such as mint.