



## Crab Cakes

Lightly spicy and crisply fried, they make a satisfying starter, lunch or supper dish.

SERVES 4

**45 mins preparation, 10 mins cooking**

### INGREDIENTS

2 tablespoons mayonnaise  
2 tablespoons coriander, chopped  
½ teaspoon madras curry powder  
1 egg, lightly beaten  
100g breadcrumbs, plus 2-3 tablespoons  
Juice of ½ lemon  
450g fresh white crab meat (ensure there are no fragments of shell)  
Sea salt and milled black pepper  
200ml rapeseed oil

### To Serve

Lime wedges and coriander leaves

1. In a large bowl, mix the mayonnaise, coriander, curry powder, egg, 100g breadcrumbs and lemon juice.
2. Fold in the crab meat and season with a little salt and pepper. If the mixture is very wet, you may need to add one more tablespoon of breadcrumbs. Cover and refrigerate for 20 minutes.
3. Divide the crab mixture into 8 round cakes and coat in breadcrumbs. Refrigerate until required.
4. Heat the oil in a non-stick frying pan over a medium heat. Once hot, cook 4 of the cakes at a time, for 2-3 minutes on each side until golden. Drain on kitchen paper and repeat with the remaining crab cakes. Serve with lime wedges and coriander leaves.