



FRESH  
CRAB CAKES  
*with*  
MEYER LEMON  
AIOLI

Trefethen

# FRESH CRAB CAKES

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## CRAB INGREDIENTS

1/3 cup plain Greek yogurt  
1 large egg, beaten  
2 Tbsp Dijon mustard  
2 tsp Worcestershire sauce  
1/2 tsp hot sauce  
1 lb fresh crabmeat  
3/4 cup panko breadcrumbs  
1 Tbsp fresh parsley, chopped  
1 Tbsp fresh cilantro, chopped  
salt and pepper to taste  
canola oil for shallow frying

## AIOLI INGREDIENTS

1/2 cup plain Greek yogurt  
3 Tbsp fresh Meyer lemon juice  
1 1/2 tsp Meyer lemon zest  
1 1/2 tsp Dijon mustard  
1/8 tsp ground cayenne pepper  
1/4 cup Trefethen EVOO  
salt and pepper to taste

## TREFETHEN WINE PAIRING

**Dry Riesling:** *This Dry Riesling is crisp and zesty, showing beautiful notes of lemon, lime, and spring flowers. The nose explodes with fresh aromas of lemongrass, ginger, and white pepper. It's balanced with refreshing acidity and an elegant finish.*

## PROCEDURE

1. To make crab cakes, whisk together yogurt, egg, Dijon mustard, Worcestershire, and hot sauce in a small bowl and season with salt and pepper.
2. In a medium bowl, stir together crabmeat, panko, parsley, and cilantro. Fold in yogurt mixture, then form into 8 patties or smaller if desired.
3. In a large skillet over medium-high heat, coat pan with canola oil and heat until hot but not smoking. This is not deep frying - there should only be enough oil to go halfway up the side of the cake. Add crab cakes in batches and cook until golden and crispy, 3-5 minutes per side. Set on paper towels to absorb excess grease.
4. To make aioli, place yogurt in a small bowl. Whisk in lemon juice, lemon zest, mustard, and cayenne. Gradually whisk in oil and season to taste with salt and pepper.
5. Grab your favorite platter and dipping bowl. Place aioli into dipping bowl and place bowl in the center of your platter. Artfully arrange your crab cakes around the bowl and enjoy with Trefethen Dry Riesling!