

## **Blue Crab Cake**

Green Apple Radish Salad, Red Walnut Sauce

Serves 6

### **Walnut Sauce**

1 cup chopped toasted walnuts  
1 cup milk  
1 cup crème fraiche  
4 ounces queso fresco  
1/4 cup sherry wine  
1/2 tablespoon sherry vinegar  
1 teaspoon granulated sugar  
1/4 teaspoon sea salt

Add walnuts and milk to bowl. Cover. Refrigerate at least 12 hours. Drain in colander. Rinse under cold water. Transfer to blender. Add remaining ingredients. Puree until smooth.

### **Green Apple Radish Salad**

1 cucumber  
1 green apple, cored  
6 large radishes  
1 tablespoon lemon juice  
1/4 cup julienned mint leaves  
1/4 cup cilantro leaves  
1 tablespoon sesame oil  
to taste sea salt and freshly ground black pepper

Peel, seed and thinly slice cucumber. Cut apple and radishes into 1/8-inch thick slices. Cut slices into matchsticks. Transfer to mixing bowl. Toss with sliced cucumber and remaining ingredients. Season with salt and pepper.

### **Crab Cakes**

1 pound stone crab meat, shelled  
2 eggs, beaten  
1/4 cup crème fraiche  
2 tablespoons minced chives  
pinch cayenne pepper  
1/8 teaspoon ground cumin  
1/4 teaspoon paprika  
3 tablespoons sesame seeds  
1/4 cup unsweetened shaved coconut  
5 tablespoons toasted bread crumbs  
to taste sea salt and freshly ground black pepper  
2 tablespoons unsalted butter

Combine first 10 ingredients in the order listed above in large mixing bowl. Season to taste.

Divide mixture into 6 portions. Shape into patties about 3/4 inch thick and 3 inches in diameter. Refrigerate, loosely covered, at least 1 hour or overnight. Melt butter in large skillet over medium heat. Add crab cakes. Cook 2 minutes or until golden brown. Flip carefully. Cook additional 3 minutes or until golden brown and hot in the center.

*Bon Appétit...Executive Chef Bernard Guillas  
The Marine Room, La Jolla*

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