

Crab Cake

12 Ounces	Jumbo Lump Crabmeat
3 Ounces	Cleaned Scallops
1 Ounces	White Fish Scraps
2 Ounces	Heavy Cream
1 Each	Egg
1 Bunch	Cilantro- Rough chop, divided
6 Ounces	Heavy Cream
1 Each	Juice of lemon
2 Tablespoons	Butter
1 Each	Granny Smith Apple, cut into
matchsticks	
2 Ounces	Micro Greens

Method

Make sure the seafood scraps are boneless and skinless and place in container and keep cold. Scallops should be cleaned as well. Using a food processor, puree the fish scraps and scallops until a paste starts to come together. Add the egg and 2 ounces of cream with the machine running and blend until perfectly smooth. Pull out of processor; add jumbo lump crabmeat, $\frac{1}{4}$ cup of rough chopped cilantro, and season with salt and pepper to taste.

Place cream in a saucepan and reduce by $\frac{1}{3}$, add the remaining cilantro, immediately transfer the sauce to a blender. Make sure top is on and have a towel on top to block any hot liquid from spraying out of from the top. Season with salt and pepper

Portion crab cakes into 4oz portions. Heat up a sauté pan with 2 Tablespoons oil and add crab cake. Sautee the crab cakes until golden brown and then flip. Cook for 2 minutes and add the butter and a squeeze of fresh lemon. Baste the crab cakes as the butter browns in the pan.

Spoon a small amount of cilantro cream sauce into the bottom of each serving dish and place a crab cake in the middle. In a small bowl, combine the granny smith apple, with some micro greens and season with salt, pepper, and a touch of extra virgin olive oil. Mix and place on top of each crab cake.