

# Menu

January 26, 2021

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## **entree**

lump crab cakes

apple celeriac salad

herb aioli

## **dessert**

molten chocolate cake

orange scented cream

# Crab Cakes

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Serves 4

1 pound lump crab meat

1 cup milk

1 ½ panko bread crumbs

2 ribs celery, roughly cut

½ onion, roughly cut

2 garlic cloves, crushed

1 tbsp unsalted butter

4 large shrimp, shelled and deveined

¼ cup cream

1 tbsp dijon mustard

½ tsp chili powder (spicy or mild)

¼ lemon, juiced

½ tsp old bay

½ cup vegetable oil

kosher salt & black pepper, to taste

In a small bowl, place the crab meat and gently feel around for any stray pieces of shell. Remove any shell pieces, if necessary. Add the milk to the bowl and allow to sit for 20 minutes. Prepare a baking dish by lining it with parchment paper. Prepare a plate by lining it with paper towel.

Place half of the panko in a small ziploc bag and roll over them with a rolling pin or tap firmly with the bottom of a small sauté pan. Place a medium sized sauté pan over medium-high heat and add the crushed panko and remaining panko. Toast the panko for 3-4 minutes or until golden brown. Remove the panko from the pan and transfer it onto a plate. Wipe out any remaining panko from the sauté pan.

In a food processor, combine the celery and onion and pulse until very finely chopped. Heat a medium sized sauté pan over medium heat and add the butter. Once the butter has melted add the celery, onion, and garlic. Sweat, but do not brown, the vegetables and cook until the watery liquid has dissipated, approximately 5 minutes. Transfer to a medium sized bowl and set aside to cool.

Wipe out the food processor and then place the shrimp inside. Pulse the shrimp in the food processor until they resemble a paste. Add the cream and pulse a few more times until combined. Add the shrimp to the cooled vegetables, and add the mustard, chili powder, lemon juice, and old bay. Season with salt and pepper, and use a rubber spatula to combine the mixture together thoroughly.

Drain and discard the milk from the crab and add the crab to the shrimp and vegetable mixture. Use the rubber spatula to fold the ingredients together rather than stirring. Divide the crab mixture into 8 even portions, using your hands to gently press them into cakes and place them on the prepared baking dish. Cover the baking dish with plastic wrap and allow to rest in the refrigerator for 30 minutes.

Remove the baking dish from the refrigerator and place the crab cakes gently in the toasted panko. Press panko onto both sides. Heat a large sauté pan over medium-high heat and add half of the oil. Once the oil is hot gently lay 4 of the crab cakes in the pan and allow to cook for approximately 5 minutes or until browned. Delicately flip over the cakes using a finger to steady the uncooked side while doing so, then allow to cook for another few minutes till browned. Remove from the pan and place on the prepared plate lined with paper towel. Replenish the oil in the pan as necessary and repeat the cooking process with the remaining crab cakes.

# Apple Celeriac Salad

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serves 2

½ tsp whole grain dijon mustard

1 tbsp champagne vinegar

2 tbsp extra virgin olive oil

1 pound celeriac, peeled

1 small granny smith apple

1 cup baby or wild arugula

2 tbsp fresh chives, cut into ½ pieces

1 tbsp pepitas, toasted

kosher salt & black pepper, to taste

In a small bowl, whisk together the mustard and vinegar. Season with a pinch of salt and let sit for 1 minute. While whisking continuously, slowly add the oil into the bowl and season with pepper. Set the vinaigrette aside.

Using a mandolin, cut the celeriac and apple into matchstick pieces and place into a large bowl. Add the arugula, chives, pepitas, and vinaigrette. Season with salt and pepper then toss together so that all of the ingredients are evenly distributed.

# Lemon Herb Aioli

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makes 1 cup

1 garlic clove, crushed

2 egg yolks

1 tbsp dijon mustard

2 tsp champagne vinegar

1 cup vegetable oil

zest of ½ lemon, finely grated

1 tbsp fresh parsley, finely chopped

1 tbsp fresh tarragon, finely chopped

1 tbsp fresh chives, finely chopped

kosher salt & black pepper, to taste

In a medium-sized bowl, whisk together the garlic, egg yolk, mustard, and vinegar. In a very slow, steady stream, whisk in the oil and whisk vigorously to combine the ingredients. Make sure not to add the oil too quickly or the aioli will break (separate). Once the oil is well incorporated, whisk in the lemon zest, parsley, tarragon, and chives. Season to taste with salt and pepper.

# Molten Chocolate Cake with Sour Cream

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Serves 2

3 oz bittersweet chocolate (preferably 70% or more cacao)

4 tbsp unsalted butter, cut into small cubes

3 tbsp plus 1 tsp granulated sugar

1 egg

1 egg yolk

1/2 tsp vanilla extract

1/8 tsp ground cinnamon

pinch of kosher salt

2 tbsp all purpose flour

4 oz sour cream

zest of 1/2 orange

powdered sugar, for garnish

Preheat an oven to 425 degrees. Using 1 tablespoon of butter and 1 teaspoon of granulated sugar, grease and dust two 6 ounce ramekins. Place the prepared ramekin on a sheet pan for ease of carrying.

In a medium sized bowl, combine the chocolate and remaining butter. Place the bowl over a double boiler and stir with a rubber spatula continuously for approximately 1 minute, or until combined. Remove from the heat and set aside.

In a separate medium sized bowl, combine the remaining granulated sugar, egg, egg yolk, vanilla, cinnamon, and salt. Whisk the mixture together vigorously for approximately 2 minutes, or until it is pale and foamy. Add the flour and whisk until smooth.

Add the melted chocolate to the egg mixture and stir with a rubber spatula until thoroughly combined. Transfer the batter into the prepared ramekins and bake for 11 minutes. The edges should be set and puffed. If they are not, continue cooking for another minute or two.

In a small bowl combine the sour cream, orange zest, and a pinch of salt. Whisk until smooth and set aside.

Remove the ramekins from the oven once the batter is cooked and gently run a thin knife along the inside edge of the ramekins to loosen the cake from the side of the ramekins. Invert a serving plate over the top of the ramekin and flip the plate and ramekin over simultaneously. The cake will transfer onto the plate. Place a dollop of the sour cream on the plate next to the cake and dust with powdered sugar.

# Shopping List

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|                                 |  |
|---------------------------------|--|
| celery                          | old bay seasoning                                      |
| onion                           | granulated sugar                                       |
| celeriac (celery root)          | powdered sugar   |
| granny smith apple              | ground cinnamon  |
| baby or wild arugula            | all purpose flour                                      |
| fresh chives                    | vanilla extract  |
| fresh parsley                   | 3 oz bittersweet dark chocolate (70%<br>or more cacao) |
| fresh tarragon                  | kosher salt  |
| fresh garlic                    | black pepper   |
| lemons                          | eggs   |
| oranges                         | milk   |
| vegetable oil                   | unsalted butter  |
| whole grain dijon mustard       | heavy cream  |
| dijon mustard                   | sour cream   |
| champagne vinegar               | 1 pound lump crab meat                                 |
| extra virgin olive oil          | 4 large, raw shrimp                                    |
| pepitas (toasted, if available) |  |
| panko bread crumbs              |  |
| chili powder                    |  |