



## Andy's Crab Cakes

Created by Andy Owen

### **Ingredients (for 4 medium to large cakes)**

*500g White Crab meat  
250g Cooked Potato - roughly crashed  
1/2 Red Pepper, finely diced  
2 Spring Onions, finely chopped  
1/2 tsp Dijon Mustard  
Dash of Nam Pla  
1tbsp Creme Fraiche  
1/2 tsp Red Chilli, finely chopped(optional)  
Plain flour  
1 Medium Free-Range Egg, beaten  
2 tbsp Vegetable oil*

Place the crabmeat, potato, pepper, spring onions and chilli, (if using), mustard, nam pla, creme fraiche and egg in a large bowl, season with salt and pepper and mix well.

Shape the crab mixture into thick patties using wet hands. Lay on a plate and place in the fridge for at least 30 minutes to firm up.

Dust with flour and fry both sides gently in oil until top is golden and crispy. If preferred, coat with breadcrumbs and fry. I prefer the dusted version).

Serve with a Rocket Salad and Dill Mayonnaise.

*Wondrous!*