

Roxy Signature Crab Cake  
with Pepper Emulsions and Avocado

**Serves 8**

Crab Cake

2 lbs. lump blue crab meat  
2 ea shallots minced  
¼ preserved lemon (or zest of 1 lemon)  
¼ preserved orange (or zest of 1 orange)  
½ bunch cilantro chiffonade (sliced thin)  
2 ea. Eggs  
1 cup crème fraiche (or sour cream)  
½ cup citrus aioli (recipe to follow)  
1 cup panko bread crumbs

Pepper Emulsions

2 ea red, yellow bell peppers  
8 cloves garlic  
4 ea. Shallots  
1 tablespoon cumin  
½ cup red wine vinegar  
1 tablespoon smoked Spanish paprika

1 1/2 cups olive oil

Avocado

4 ea. Avocado small dice (1/4" x 1/4")  
¼ preserved lemon (or zest of 1 lemon)  
¼ preserved orange (or zest of 1 orange)  
½ medium red onion Brunious (1/16x1/16)  
2 ea. Jalapenos Brunious  
½ bunch cilantro chiffonade

Citrus Aioli

1 ea egg  
1 cup canola oil  
Juice and zest of 2 oranges and 2 lemons  
1 tablespoon Dijon mustard  
2 cloves garlic

Directions

For the crab cake mix all the dry ingredients together, mix all the wet ingredients together, combine. Form into 4-5 oz crab cakes.

For the emulsions add the peppers, garlic and shallots to a roasting pan coat with approximately ¼ cup of the olive oil, salt and pepper, cover with aluminum and roast in a oven set at 325 for a hour and a half. Let cool, when cool peel skins and remove seeds and add to a blender with half the roasted garlic, shallots and red wine vinegar, for the red emulsion add the paprika and for the yellow add the cumin. Start the blender at slow to get going then to fast, slowly add half the remaining olive oil to each emulsion flavor with salt and reserve.

For the avocado Add all the ingredients together season with salt to taste and reserve.

Plating Either pan fry or deep fry the crab cakes, place on pools of the pepper emulsion and top with the avocado.