

Lunch/Dinner  
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# Crab Cake Sandwich

**Boursin® Product:** Puck **Portions:** 10 **Serving Size:** 1 Sandwich

*Even Baltimore natives will find this unique, oversized griddled crab cake sandwich a revelation, thanks to the intensely flavorful Boursin aioli that gratifies every bite.*

## Ingredients:

### Crab cake:

yields 10 each

- 2/3 C mayonnaise
- 2 Tbsp lemon juice, fresh
- 1/2 C Panko breadcrumbs
- 2 ea eggs, fresh, large
- 1 1/2 Tbsp Worcestershire sauce
- 2 Tbsp Old Bay seasoning
- 2 lbs crabmeat, lump, fresh
- Kosher salt & black pepper, to taste

### Red bell pepper aioli:

yields approximately 1/2 C

- 1/4 C mayonnaise
- 2 Tbsp Boursin, Garlic & Fine Herbs, puck
- 2 Tbsp roasted red bell pepper, puree
- 1 tsp garlic powder
- Pan spray, to lightly coat

### Additional Ingredients:

- 2/3 C Boursin, Garlic & Fine Herbs, puck
- 10 hamburger buns, plain, large

## Preparation:

1. **For crab cakes:** In a mixing bowl, evenly combine the mayo, lemon juice, Worcestershire, eggs, Panko and Old Bay. Gently fold in the lump crabmeat to fully incorporate. Season to taste with salt/pepper. Divide & form mixture into 10 large crab cakes. Reserve cold for service.
2. **For red pepper aioli:** Evenly combine all the aioli ingredients to form a smooth, light red-colored aioli. Reserve cold for service.
3. **To make a crab cake sandwich:** Lightly coat a non-stick sauté pan or griddle with pan spray. Sear the crab cake on both sides to a golden brown and warm/hot on the inside. Toast a hamburger bun. Spread 1 tsp of red pepper aioli on both the heel and crown of the toasted bun. Place the hot crab cake on the bun heel, then top crab cake with 1 Tbsp of Boursin, spreading it across the crab cake. Top the Boursin with 1/4 C crumbled potato chips. Top with the bun crown. Repeat for the other orders.



## Operator Tips

- Plain egg-style hamburger buns work best.
- Lightly dip crab cake in whipped egg whites for a crispy, natural crust.
- Can be griddled or browned and warmed in oven.
- Could be prepared with Boursin egg salad, or substitute with shrimp or lobster.
- For more information, please call 1.800.215.8112.