












# Beckett's Farm

## STARTERS

### Crab Cakes with Mayonnaise



-  500 g potatoes, peeled
-  20 g butter
-  100 g white breadcrumbs
-  Sea salt and black pepper
-  1 tbsp rapeseed oil + oil for frying
-  2-3 tbsps mayonnaise
-  1 lemon
-  1 shallot, peeled
-  500g white crabmeat
-  25g plain flour
-  2 medium eggs

#### Method

1. Cut the potatoes into even chunks and cook in boiling water for 15-20 minutes. Mash potato, add butter while still hot and season
2. Heat the rapeseed oil in a small pan, then add the shallot with some seasoning and sweat over a medium heat for 6-8minutes.
3. Beat shallot into mashed potato, then fold through the mayonnaise, crab meat and lemon juice stir. Cover and chill for 30minutes
4. Divide the mixture season flour and coat each with seasoned flour, then dip in beaten egg and into the breadcrumbs to coat all over arrange them on a tray with non-stick baking paper.
5. Preheat the oven to 200c and put groundnut oil in a large frying pan and fry the crab cakes lightly for 2-3mins on each side.

Note : inclusion of the small Beckett logo indicates that the ingredient can be purchased in Becketts Farm Shop.

