

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Joey's Bodega Bay Eggs Poached Eggs on Crab and Seafood Cakes with Roasted Chile Hollandaise

BY CHEF JOEY ALTMAN

Crab and Seafood Cakes

Ingredients

½ lb. crab meat
½ lb. rock shrimp,
roughly chopped
½ pound scallops,
roughly chopped
½ cup mayonnaise or aioli
1 egg
½ cup minced scallion
¼ cup chopped parsley
½ tbsp. dijon mustard
1 tsp. cayenne pepper
½ tsp. ground white pepper
1 tbsp. Tabasco or your
favorite hot sauce
Salt to taste
4 cups Panko (Japanese)
bread crumbs

Roasted Chile Hollandaise Sauce Ingredients

3 egg yolks
8 ounces sweet butter, soft
1 tbsp. water
1 poblano chile, roasted,
peeled, seeded and chopped
½ cup good quality spicy
tomato salsa, warmed in
a small pan
Salt and pepper to taste

Seafood Cakes Directions

Combine all ingredients except breadcrumbs. Add ½ of breadcrumbs.

And let rest in refrigerator to absorb liquid. Form into 3 in. x 1 in. disks and then coat with remaining breadcrumbs. Fry in a skillet on medium heat with a 1 to 1 mixture butter and olive oil for a few minutes on each side or until golden brown and crispy.

Roasted Chile Hollandaise Sauce Directions

Place a 3-quart sauce pan filled ⅓ of the way with water on the stove. Bring water to a simmer. In a large metal mixing bowl, whisk together yolks and the 1 tbsp. water. Place bowl on top of pot of simmering water and whisk until egg yolks start to get frothy. Add softened butter and continue whisking until mixture is thickened. Remove from heat, stir in the warm salsa and roasted chiles and season.