

# TRINCHERO

## *Family Estates*

*Terra d'Oro*

CHENIN BLANC & VIOGNER

## DUNGENESS CRAB CAKE WITH MEYER LEMON TARRAGON AIOLI



9 Cakes



45 Minutes

### INGREDIENTS

#### For the Crab Cakes:

1 lb. fresh Dungeness crab meat  
1 c. fresh breadcrumbs  
1 bunch of chives, snipped  
8 leaves basil, finely chopped  
2 tbsp. Dijon mustard  
1/4 c. mayonnaise  
1 tsp. Tabasco  
Butter for sauteing  
Extra breadcrumbs for coating

#### For the Sauce:

2 cloves garlic, minced  
1 egg yolk  
2 tbsp. Meyer lemon juice  
1 bunch of tarragon, chopped  
1/2 c. olive oil  
pinch of salt, to taste  
pinch of ground white pepper, to taste

### DIRECTIONS

1. In a bowl, combine the crab meat, one cup of the breadcrumbs, chives, basil, and mix. Add the mustard, mayonnaise, Tabasco, and black pepper, and mix again. Taste and add additional Tabasco and black pepper if desired.
2. Shape the crab mixture into eight equal-sized cakes, about 3/4" thick, and coat the top and bottom surfaces with the breadcrumbs for coating.
3. On medium-low heat melt the butter in a skillet or sauté pan or large enough to hold the crab cake cakes in a single layer. Gently sauté the crab cakes for about 5 minutes on each side or until golden brown.
4. Combine the garlic, egg yolk, lemon juice, and tarragon leaves in a food processor. Process until mixture is smooth. With the processor running, add half the olive oil drop by drop and the rest in a slow, steady stream. Add salt and white pepper to taste. Serve alongside with crab cakes or refrigerate for later use.



*This recipe was created and paired by the Culinary Team at Trinchero Napa Valley.*

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