



SUGGESTED PAIRINGS

Inniskillin
Pinot Grigio

A tasty summer appetizer where the corn and fennel enhances the natural sweetness of the crab.

The crisp fruit flavours in the Pinot Grigio are natural pairings with seafood.

Makes 4 portions

- 1 lb Jumbo lump crab meat (or Backfin)
- 2 Tbsp Mayonnaise
- 2 Tbsp Unsalted butter
- 1/2 cup Fresh corn kernels (or frozen)
- 1/2 cup Fennel, finely diced
- 1/2 tsp Salt
- 1/4 tsp Pepper
- 2 + 1 Eggs, lightly beaten
- 1 Tbsp Tarragon, chopped
- 1/2 cup Panko breadcrumbs (Japanese Breadcrumbs)
- 1/2 cup Flour

Sautee corn & fennel until tender in 1 Tbsp of butter, cool & set aside.

Combine crab, 2 eggs, vegetables, mayonnaise, tarragon, salt and pepper until everything is well incorporated.

Form into 4 equal size portions and form into a puck shape, chill in fridge for 10 minutes to set.

Dredge in flour, egg, then into panko.

Sauté in 1 Tbsp of butter on medium heat on both sides until golden brown, approximately 3 minutes per side.

Serve with a green salad for an entrée or make mini cakes for a great hors d'oeuvre.

Recipe by David Penny,
Chef Great Estates of Niagara