



Mama Jen's Italian Crab Cake

PAPER & FOOD SERVICE, INC.

Ingredients	Yield: 12 serving or 24- 2 1/2 oz. cakes
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- 16 oz. Crabmeat, claw
- 20 oz. Crabmeat, special
- 12 oz. Parmesan cheese, grated
- 12 oz. Ricotta cheese
- 2 ea. Eggs, large
- 1 oz. Fresh parsley, chopped
- 1/8 tsp. Nutmeg
- 1/8 tsp. Black pepper, café
- 1/4 tsp. Dry mustard
- 1/4 tsp. Cayenne pepper
- 3 Tlb. Mayonnaise
- 1 oz. Fresh chives, chopped
- 3 ea. Roma tomatoes, seedless, diced
- 24 oz. Buerre Blanc Sauce

Preparation Instructions:

1. In a mixing bowl combine the Parmesan cheese, ricotta cheese, eggs, parsley, nutmeg, black pepper, dry mustard, nutmeg, cayenne pepper, and mayonnaise. Blend until well incorporated.
2. Now add crabmeat and gently toss to incorporate. Form into cakes and pan fry on both sides until brown approximately 5 minutes.
3. Pour Buerre Blanc sauce on plate, top with crab cakes. Garnish with chopped chives and diced tomatoes.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Crabmeat, claw	Handy	O94891	16 oz.	\$8.07
Crabmeat, special	Handy	O94890	20 oz.	\$12.38
Parmesan cheese, grated	Great Lakes	O10133	12 oz.	\$2.85
Ricotta cheese	Grande	O19124	12 oz.	\$1.42
Eggs, large	Maines	O92111	2 ea.	\$0.25
Fresh parsley	Fresh	O97531	2 oz.	\$0.61
Nutmeg	Culinary Secrets	345497	1/8 tsp.	\$0.06
Black pepper, café	Culinary Secrets	345631	1/8 tsp.	\$0.03
Dry mustard	Coleman	345425	1/4 tsp.	\$0.03
Cayenne pepper	Culinary Secrets	345660	1/4 tsp.	\$0.03
Mayonnaise	Culinary Secrets	300063	3 Tlb.	\$0.14
Fresh chives	Fresh	O97252	1 oz.	\$2.07
Roma tomatoes	Fresh	O97796	3 ea.	\$0.45
Buerre Blanc Sauce	Culinary Gold	156034	24 oz.	\$5.33

Recipe Cost	\$33.72
Portion Cost	\$2.81

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$15.95	\$2.81	\$13.14	17.62%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$16.95	\$2.81	\$14.14	16.58%

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\$17.95	\$2.81	\$15.14	15.65%
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