

spicy crab cakes with mango purée

450g (1 pound) lump crabmeat, well drained and picked over
55ml (1/4 cup) mayonnaise
3 tablespoons minced chives
2 teaspoons fresh lime juice
1/2 teaspoon honey
4 teaspoons Asian red chilli sauce, such as sambal oelek
Salt and freshly ground pepper
1 ripe mango, peeled and cut into chunks
100ml (1/4 cup plus 3 tablespoons) vegetable oil
All purpose flour, for dredging
3 large eggs, beaten
300g (2 cups) panko (Japanese bread crumbs) or other dry bread crumbs
1 cup packed baby salad greens

In a large bowl, combine the crabmeat with the mayonnaise, chives, lime juice, honey and 3 teaspoons of the chilli sauce; season with salt and pepper. Stir well to break up some of the crabmeat. Form the mixture into 8 crab cakes, packing them firmly. Put the crab cakes on a baking sheet and refrigerate until firm, about 25 minutes.

Meanwhile, in a blender, puree the mango with 1 tablespoon of the oil and the remaining 1 teaspoon of chilli sauce until smooth. Scrape the mango puree into a small bowl and season with salt and pepper.

Serves 8.

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