

Yengeç Kek

Maryland Usulü Yengeç Keki - Taze yengeç eti, baharatlar ve kraker kırıntıları ile hazırlanan geleneksel Amerikan lezzeti. Kolay tarif!

40 min

HAZIRLIK

15 min

PIRME

55 min

TOPLAM

6

PORSİYON

Medium

ZORLUK

Yengeç Kek

Malzemeler

- 1 lb crab meat
- 1 egg
- 2 tbsp unsalted butter
- 1 cup mayonnaise
- 2 tsp dijon mustard
- 2 tsp Worcestershire sauce
- 1 tsp parsley
- 1 tsp fresh lemon juice
- 1 tsp salt
- 2 cup breadcrumb

Yapılışı

- Prepare the crab mixture**

Combine 1 egg, 2 tablespoons mayonnaise, 1 cup breadcrumbs, 2 teaspoons Old Bay seasoning, 2 teaspoons Worcestershire sauce, 1 teaspoon Dijon mustard, 1 teaspoon lemon juice, and 1 teaspoon salt in a large mixing bowl. Whisk until the mixture is smooth and well combined.
- Add 1 pound crabmeat to the bowl and gently fold it in using a rubber spatula, being careful not to break up the crab pieces. Mix just until the crabmeat is evenly distributed throughout the mixture.
- Cover the bowl with plastic wrap and refrigerate for at least 30 minutes to allow the mixture to firm up and hold together better when cooking.
- Shape and cook the crab cakes**

Preheat your oven to 425°F (220°C). Line a baking sheet with parchment paper and lightly grease it with cooking spray.
- Divide the chilled crab mixture into 6 equal portions and gently shape each into a round cake about 3 inches wide and 1 inch thick. Place the shaped cakes on the prepared baking sheet, leaving 2 inches between each cake.
- Add 2 cups breadcrumbs to a shallow dish and gently press the top and sides of each crab cake into the breadcrumbs to create a light coating.

- 7 Bake for 12-15 minutes until the crab cakes are golden brown on top and heated through to an internal temperature of 145°F (63°C). The tops should be firm to the touch and lightly crispy.
- 8 Remove from oven and let cool for 2-3 minutes before serving. Serve immediately while hot with lemon wedges and your favorite dipping sauce.

puçlar?

Yengeç etinin büyük parçaları korumak için kar??m? çok nazikçe katlayın, ç?rpın.

Kar??m? pi?irmeden önce en az 30 dakika buzdolab?nda dinlendirmek, keklerin ?eklini korumasın? sa?lar.

F?r?n tepsisini parchment ka??d? yerine tereya?? veya ya? ile ya?layın, yüksek sıcaklık parchment ka??d?n? yakabilir.

Mükemmel alt?n renk için kekleri pi?irmeden önce eritilmiş tereya?? ile f?rçalayın.

E?it boyutlarda kekler için ¼ cup ölçü kab? kullanın ve hafifçe bastırarak ?ekillendirin.

Yengeç etini kullanmadan önce mutlaka elle kontrol ederek kabuk parçaları? ç?karın.

Old Bay baharat? bulamazsanız, paprika, çörekotu, sar?msak tozu kar??m? kullanabilirsiniz.

Kalan yengeç keklerini salata üzerinde servis ederek farklı bir sunum yapabilirsiniz.