

## Cajun laughing bird shrimp and lump crab cakes with chipotle mayonnaise

(makes 10 x 4oz portions)

1lbs Laughing bird shrimp  
1lbs Lump crab  
1 Red pepper (small dice)  
1 Yukon gold potato (small dice)  
1 Green onion (finely chopped)  
2 tsp Cilantro  
2 tbsp 35% cream  
1 Garlic clove  
¼ cup Bread crumbs  
2 tbsp Cajun spice  
1 8oz Diana's chipotle mayonnaise  
2oz butter  
Olive oil  
Salt and pepper

**Method** – Dice Yukon gold potato into small cubes, cook in salted boiling water under just tender. Set aside and allow potato to cool. Puree Laughing bird shrimp into a paste. Mix Lump crab meat together with remaining ingredients. Fold the potato gently into mixture. It is wise to taste a little, by cooking in a small pan before portioning and shaping. Portion with scoop to desired size (2oz, 4oz or 6oz). Shape by placing mixture in pre greased circular mold to keep size and shape consistent. Allow mixture to set up in fridge for 1 hour before cooking. Finish by preheating pan on medium high for a few minutes. Add olive oil and butter and then proceeded by cakes. Achieve color on both sides and transfer to baking sheet, until remaining cakes are finished. Finish off in preheated 350° oven for 5 minutes. Serve individually with chipotle mayonnaise or on a platter.



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