

CRAB CAKE APPETIZER



Yield : 1 PLATE
12" PLATE

Number	Units	Ingredients	Volume	Weight
4	OZ	CRAB CAKE	4	OZ
3	OZ	TABULEH SALAD	3	OZ
1	OZ	CUCUMBERS DICED	1	OZ
2	OZ	BRUSCHETTA TOMATOES	2	OZ
1	HALF	AVOCADO	0.5	EACH
2	OZ	TOMATO CHIVE VINAIGRETTE	2	OZ
4	PIECES	CHIVES	1/20 TH	EACH
1	EACH	LEMON WEDGE	1/6 TH	EACH
1	PINCH	GROUND BLACK PEPPER	0.01	OZ

Procedure : FRY CRAB CAKE AND FINISH IN THE OVEN IF NEEDED
 USING A STAINLESS STEEL RING(ON THE PLATE) PLACE TABULEH
 FIRST AND PRESS DOWN THIGHT,.. THEN A LAYER OF CUCUMBERS
 THEN TOMATOES, AN AVOCADO HALF THEN CRAB CAKE LAST
 PRESS DOWN SLIGHTLY AND REMOVE THE RING, DRIZZLE 2 OZ OF
 TOMATO CHIVE VINAIGRETTE , PLACE 4 PIECES OF CHIVE STICKS
 ON TOP (3" LONG) AND A DOLLOP OF THE BRUSCHETTA TOMATOES
 GR. BLACK PEPPER ON THE RIM AND A LEMON WEDGE...