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*Chef de cuisine Benoit New York*



## Corn velouté, crispy lump crab



**PROPORTION: 4 servings**

### **CORN VELOUTE:**

6 cobs sweet yellow corn  
½ cup sliced green jalapeno  
¼ cup cipollini onions  
¼ cup lobster jus  
1 cups milk  
1 cups heavy cream  
½ tsp tabasco  
½ lemon  
Salt & pepper to taste

### **CRAB CAKE BEIGNET STYLE:**

½ lb jumbo lump crab  
1 cup mayonnaise  
1 lemons  
1 cup sliced green jalapeno  
1 <sup>5</sup>/<sub>8</sub> oz finger limes  
2 cups oven-dried tomatoes  
¼ bunch tarragon

½ cup lobster jus  
¼ tsp esepette pepper  
1 cob sweet yellow corn  
Salt & pepper to taste

### **BEIGNET BATTER:**

1 <sup>1</sup>/<sub>3</sub> cup all purpose flour  
1 <sup>1</sup>/<sub>4</sub> cup corn starch  
Water ( as needed)  
1 tsp sugar  
3 tbsp baking powder  
¼ tsp esepette pepper  
4 cups vegetable oil for deep-frying

### **GARNISH:**

1 <sup>1</sup>/<sub>3</sub> cup crème fraiche  
Chives flowers  
Salt & pepper to taste

## **INSTRUCTIONS**

### **CORN VELOUTE:**

1. Slice the corn kernels off the cob using a corn cutter or knife. Scrape the bare cobs with the back of the knife to remove the natural starches and juices. Pour the corn and juice into a sauce pan. Add the minced jalapeños and Cipollini onions. Sweat all the ingredients over medium heat, then add the heavy cream, reduce to low heat and cook it slowly on the edge of the stove for about 1 hour.
2. When the corn is very soft, place in blender, blending until it is a smooth puree. If the velouté is too thick, adjust by adding some milk, lobster jus and corn broth. Taste and season as needed. Season with salt, pepper (to taste), some lemon juice and tabasco.

### **CRAB CAKE BEIGNET STYLE:**

1. For the crab cakes, beignet-style, combine the crab meat with all ingredients (oven-dried tomatoes and jalapenos diced very thin) in a medium bowl. Season to taste, and set aside.

### **BEIGNET BATTER:**

1. Pour vegetable oil into a large saucepan, fitted with a deep-fry thermometer set to a depth of 6 inches. Heat oil over medium-high heat until thermometer reads 375°F.

2. Meanwhile, whisk flour, cornstarch, baking powder, and ½ teaspoon of salt in a large bowl to create batter. Gradually whisk in water, just to blend. Note: batter will be thick.

3. Working in batches of 4 and returning the oil to 375° between batches, measure 1 heaping tablespoon of the crab mixture and roll into a ball, then drop it into the batter. Using a fork, toss to coat and lift from batter, letting excess drip back into the bowl. Carefully lower crab beignets into oil. Fry, turning occasionally, until crisp and deep golden brown, about 4 minutes. Transfer to a paper towel-lined plate and season with salt.

### **PRESENTATION:**

1. To finish, arrange chive flowers in the center of the plate and pour velouté on top. Serve with crispy lump crab on the side.

***Chef Tip:** You can season with espelette pepper to enhance color and taste.*