

Crab Cakes

Ingredients: Cooking instructions:

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| <p>1 pound Crab Meat
 ½ each Large Shallots
 ½ Tbsp. Roasted Garlic
 2¼ tsps. Demi
 ½ Tbsp. Heavy Cream
 ½ Tbsp. Lemon Juice
 ½ tsp. Tabasco
 ¼ cup Mayo
 ½ cup Panko bread crumbs
 ½ Tbsp. Love seasoning
 1 Egg
 ¼ Tbsp. Sugar
 ½ Tbsp. Whole Grain Mustard
 Chopped Parsley
 olive oil</p> | <ol style="list-style-type: none"> 1. Finely chop shallots. 2. In a large bowl, mix all ingredients, except the crab meat. 3. Mix in crab meat. 4. Fill small molds to get portion size. Remove crab mix onto half sheet pan. 5. Round out each cake in your hands then toss in a bread crumb and parsley mix. 6. Heat olive oil in large sauté pan over medium heat. 7. Once oil is hot, sauté cakes until each side is golden brown. |
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**Chef Guillaume
Hazael-Massieux**

Paris-born, Guillaume Hazael-Massieux received his university degree from l'Institut de Paul Bocuse in Lyon, France. He spent time in kitchens in Paris, Guadeloupe and Puerto Rico, before coming to Grand Rapids in 1996. After an internship program at the Amway Grand Plaza, Guillaume worked as a corporate chef for Steelcase, and then as an executive chef for Toulouse restaurant in Saugatuck. He has been the chef and owner at La Bécasse since 2005 and opened Bistro Foufou in Traverse City in 2013.

La Bécasse
Burdickville



*French country
in Leelanau County*

Apple Tart Tatin

Ingredients:

- 10 Apples Peeled, Quartered, and Cored
- 1 Cup Brown Sugar
- 1 Cup Butter two sticks
- 1 Sheet Puff Pastry 9x13" sheet
- Water

Cooking instructions:

- Preheat oven to 375°F.
- Add butter and sugar to a small sauce pan and cook at medium heat until both are melted and fully incorporated. Depending on type of brown sugar, this should appear bubbling and golden brown.
- Very carefully remove from heat and add a small bit of cold water to the caramel to slow the cooking process.
- Pour this caramel into a 9" tart pan. Arrange the apple quarters in a circle at the edge of the pan. Keep adding apple layers, working your way into the center.
- Bake this for about 50 minutes. Check the tart by taking a small knife and poking the apples. They should be very soft. Remove from oven and set aside to cool while you ready the puff pastry.
- Roll the puff pastry so it will fit over the 9" tart pan. Lay over the tart pan and trim the puff pastry to fit. Bake for another 25-30 minutes, until the pastry has puffed up and is starting to turn golden.
- Remove from oven and with a spatula press down the puff pastry.
- There are a couple ways to unmold the tart. Hot method is to set a cookie sheet over the top and holding the tart in place quickly flip, set upside down, and remove the pan. Don't worry if a few apples stick to the pan just gently remove them and set them back onto the tart.
- The cold method is to let the apple tart fully cool. Set it upside down on a cookie sheet then bake in an oven preheated to 375°F for about 5-10 minutes. Remove from oven and gently remove the tart pan.



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