

# Vegan Lion's Mane Crab Cakes with Hollandaise Sauce

## Ingredients

### Crab Cakes

- ¾ lb. of lion's mane mushroom
- 1 can of chickpeas (use 1 cup of the chickpeas, ¼ cup of the liquid. Use any remaining chickpeas and liquid for other uses).
- ¾ cup of bread crumbs
- ¼ cup vegan mayo
- 1 scallion, chopped
- 2 tsp Old Bay seasoning
- 2 cloves of garlic, diced
- Juice from ½ lemon
- Pinch of salt

### Hollandaise

- 1 lb. silken tofu
- Juice from 1 ½ lemons
- ¼ cup nutritional yeast
- 3 tbsp. earth balance, or other vegan butter
- 2 tsp. garlic powder
- ½ tsp. mustard powder
- Salt and pepper, to taste

### Other Ingredients

- Baguette, sliced and toasted
- Arugula, or other greens
- A large tomato, sliced, or cherry tomatoes cut in half
- Scallions, sliced small for garnish
- Avocado, sliced

## Steps

1. Preheat the oven to 350 degrees. Slice the lion's mane into pieces about ¼ inch thick, and lay single layered, on a pan coated in olive oil. Cook for 15 minutes, take out of the oven and flip and cook for 15 minutes on the second side.



2. While the lion's mane is cooking, take all the ingredients for the hollandaise and add to a blender, blending until the sauce is smooth and creamy. Set aside. You can also use this time to prep the rest of the vegetables.
3. Add the chickpeas and liquid (aquafaba) to a food processor and pulse quickly 5 times. Once the lion's mane is cooked, remove from the oven and add to the food processor. Pulse an additional 5 times, making sure not to over-process.
4. In a large bowl mix the chickpeas and mushrooms with all the other ingredients for the crab cakes. Use a ring mold on wax paper to set up your crab cakes- this recipe should make 8 patties, with a diameter of about 2.5 inches (if you don't have a ring mold, you can make one like I did out of an aluminum soda can- just watch out for the edges as they can be sharp!).
5. Cook the patties in a large skillet, or in batches. You shouldn't need any oil on the pan. Cook for a couple minutes on each side, until the side has darkened and firmed up.
6. Assemble the dish by placing toasted baguette on a plate, followed by arugula, avocado, a crab cake, tomatoes and topped with hollandaise sauce garnished with scallions.