

Variation of swimmer crab



Chef Haikal
- Ember -

*The
Perfect Meal*

Episode 4

Cold crab salad with kaffir lime granite

Ingredients

1 Nos Flower Crab
500 gm Water
2 Nos Kaffir lime zest
1/2 cup Vinegar
3 tbsp Sugar
Kaffir lime granite

Method

Boil the water then add the rest of the ingredients before putting into freezer

Swimmer Crab broth with kaffir lime

Ingredients

1 Nos Crab shells (chopped)
10 gm Ginger
12 gm carrots
13 gm Celery
11 gm Leek
80 gm Dried Tomatoes
1 Stack Coriander stems
2 Nos Kaffir lime leaves

Method

- 1) Sauté the shells till brown
- 2) Add in the rest of the ingredients and boil for 1 hour before straining out essence

Variation of swimmer crab

Swimmer crab cakes, red pepper - coconut emulsion

Ingredients

50 gm	Crabmeat
10 gm	Mayonaise
12 gm	Chopped onion
10 gm	Chopped celery
40 gm	Prawns

Red pepper-coconut emulsion

2 Nos	Red pepper juice
66 gm	Fresh coconut

Method

- 1) Sauté the onions and celery till they are soft
- 2) Blend the prawns into a paste
- 3) Add the onions, celery and crab meat to the prawn paste
- 4) Pan fry the crab cake till they are cooked
- 5) Juice the peppers till they are reduced to half before adding the fresh coconut