



KOPPERT CRESS
Architecture Aromatique

Cold Spider Crab with Sea and Cress Taste



Sauce

Mix the coral of the spider crab in the thermomix with the shellfish water. Strain and set aside.

Oil

Cut the king prawn and sauté. Make an infusion with olive oil at 70°C for 60 minutes. Strain and set aside.

Breadcrumbs

Cut the bread crust, cut the bread and mix with the king prawn oil. Strain and set aside.

Foam

Rehydrate the gelatin and boil together with the green peppercorn and the shellfish water. Beat with the kitchen aid on an ice bath. Put the resulting foam in a square mold and let it set in the fridge for an hour. Cut the foam in rectangles of 6 cm de long and 3 cm wide. Place the cress in the square.

Presentation

Fill up a mold (same as the foam) with the seasoned seafood. Place the breadcrumbs on top and on one side the foam and finish with some sauce.

Ingredients

Spider Crab

- 100 g Spider crab meat

Sauce

- 50 g Spider crab 'coral'
- 50 g Shellfish water (get it opening mussels)

King prawn oil

- 1 king prawn
- 100 g Olive oil

Breadcrumbs

- 100 g day old bread

Foam

- 250 g Shellfish water
- 2 green peppercorns
- Gelatin leaves

Cress

- Shiso® Purple
- Shiso® Green
- Mustard Cress
- Tahoon® Cress

Restaurante Akelare, San Sebastian - www.akelarre.net