

Crabmeat in remoulade with pomelo juice, avocado pulp, apricot infused with thyme, roasted almonds |

Recipe for 4 servings / 12 tapas

Description

A starter full of freshness, texture, flavours. An absolute winner.

You can also serve this recipe as a tapas.

Note

Lobster is, of course, welcome as a substitute to the crabmeat.

Ingredients

Crab remoulade

- 300 Gr Celeriac
- 200 Gr Crab meat
- 200 Gr Cucumber
- 1 Unit(s) Avocado
- 12 Unit(s) Dried apricots
- 2 Sprig(s) Thyme
- 0.50 Unit(s) Pomelo
- 45 Ml Mayonnaise

- Butter
- Salt and pepper

Avocado pulp

- 1 Unit(s) Avocado
- 15 Ml Apple cider vinegar
- 0.50 Unit(s) Lemon juice
- 30 Ml Water
- 50 Ml Olive oil

- Butter
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Prep

Remoulade

Mayonnaise

- 1 Unit(s) Egg yolk
- 1 Tbsp Dijon mustard
- 0.50 Tbsp Rice vinegar
- 125 Ml Grape seed oil

- Butter
- Salt and pepper

Last touch

- 2 Tbsp Sliced almonds
- 12 Unit(s) Coriander sprout
- 3 Unit(s) Brick sheets
- 2 Tbsp Tobiko eggs

- Butter
- Salt and pepper

Bring 35ml of water to a boil with the rosemary, pour it all on the dried apricot. Cover with cling film. Leave to infuse ideally until the water is at room temperature.

Peel the celeriac, scrub the surface with half a lemon so it doesn't turn black.

Shred the crab meat if necessary.

Cut off the peel and pith (the white part) from the pomelo, extract the wedges and the juice.

Remove delicately the flesh of the avocado.

Remoulade

Finely grate the celeriac with a food processor or a simple grater. Place in a bowl, add the lemon juice and some salt, mix well.

Slice the avocado, cut it in strips (julienne) then cut it dice (brunoise). Do the same operation with the cucumber once you've removed the core.

Cut the pomelo wedges in small bits, finely dice the dried apricots.

Add the mayo to the celeriac and mix delicately.

Then, add the rest of the ingredients, mix carefully and season to taste.

Mayonnaise

In a bowl, put one egg yolk, the mustard, salt and pepper. Whisk to combine and slowly add the oil while whisking.

Once emulsified, add the vinegar and taste the seasoning.

Avocado pulp

Roughly chop the avocado flesh, put it in a blender, add the rest of the ingredients.

Blitz it all until you get a smooth paste (tooth paste like)

Brick pastry sheets and almonds

Brush liberally a sheet of brick pastry with melted butter (ideally clarified). Season with salt and pepper, Repeat the operation with all the sheets placing them then on top of each other.

Place the pastry in a hot oven for 3 to 5 minutes, minding the coloration.

Toast the almonds in the oven in the same time.

Plating and last touch

In a flat plate, using a ring mould, spread some avocado pulp.

With a smaller ring mould, place the remoulade in the middle.

Place a piece of crispy brick pastry on top.

Finish with bits of mayo here and there and coriander sprouts.

Bon appétit!