



CRUNCHY SOFTSHELL CRAB

SUGAR SNAP REMOULADE

CHEF JEREMY FORD

BATTER

1¼ cups soda water
¾ cup ap flour

Mix well just before using. When no longer bubbly make fresh for the tempura soft shell crab

SOFTSHELL CRAB

Dust top of crab with flour and shake off excess. Dip top of crab in batter, shake off excess and pan fry in a hot very hot pan until deep golden and cooked. Blot well on paper towel. season with pea salt.

SUGAR SNAP REMOULADE (2 ORDERS)

½ cup sugar snaps
¼ cup remoulade

Trim and de-string sugar snaps, blanch for 10 seconds and shock. Dry and slice into ¼" thick noodles, mix with remoulade (detailed in next step)

REMOULADE

1ST SET 4 egg yolks
¼ cup cornichons
4½ tablespoons fresh lemon juice
1 pinch old bay seasoning
1½ tablespoons green tobasco
1 tablespoon tobasco
2½ tablespoons dijon
1 tablespoon salt
1½ tablespoons worcester sauce

2ND SET 2½ cups safflower oil

3RD SET ¼ cup shallots, minced
2½ tablespoons celery hearts, brunoised

Combine 1st set in robo coup and process to combine. Emulsify with the oil. Transfer to a bowl and mix in shallots and celery.

LEMON VINAIGRETTE

½ cup fresh lemon juice
½ cup extra virgin olive oil
¼ teaspoon salt
¼ teaspoon black pepper, fine ground

Combine in a squirt bottle and shake well before each use.

PEA SALT

2 tablespoons freeze-dried peas
1½ tablespoons fleur de sel
1 pinch sugar

combine all and grind to fine powder.

TO SERVE

¼ cup sugar snap remoulade
6 micro pea leaves

Arrange sugar snap in a neat circle in the center of an app plate. Scatter the pea leaves around sugar snaps and drizzle with lemon dressing. Place crab on top of sugar snaps and dust all with pea salt.