



King Crab

with cauliflower and soya

King crab:

2 large Kamchatka king crabs
1 sprig tarragon, chopped
grated zest of ½ lemon
2 tbsp butter

3 kinds of cauliflower:

1 cauliflower
2 tbsp sour cream
salt and pepper
½ lemon
1 tbsp good quality olive oil

Soya butter:

4 tbsp butter
2 tbsp soy sauce
1 shallot

1. King crab:

Remove the Kamchatka crabs from their shells. Make sure you also remove the bone that goes through the middle of the flesh. Wrap rolls of crab meat in plastic film and knot the ends. Put these in water at 80-90°C/175-195°F for 5 minutes. This gives the crab meat a nicer shape and make it easier to fry. Remove the plastic film before frying the crab. Just before serving, put the butter in a hot pan before adding the crab. Fry until lightly golden all round. Add the grated lemon zest and tarragon at the last moment. Divide the crab into 8 pieces and serve.

2. 3 kinds of cauliflower:

Cut the cauliflower down the middle and cut a few thin slices to give 4 thin "trees" of cauliflower. Cut the green parts of the cauliflower in slices using a mandolin or a cheese slice, to give you long, thin leaves. Boil the remainder of the cauliflower in water until just tender. Strain off the water (reserving a little for the foam) and whiz in a blender with the sour cream. Flavour with salt, pepper, grated lemon zest and lemon juice. Take a little of this "cream" and mix with a little of the cauliflower water and milk. Heat and beat to a foam with a hand mixer just before serving. Fry the cauliflower trees in a little oil until golden and dress them with lemon juice, lemon zest and salt.

3. Soya butter:

Finely chop the shallot and fry in butter until the butter is brown. Add the soy sauce.



From Childhood To The Bocuse d'Or
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