

WARM DORSET CRAB, AVOCADO, PISTACHIO AND MANDARIN

PHOTOGRAPHY BY JEAN CAZALS

SERVES 8

INGREDIENTS

PISTACHIO MAYONNAISE

2 eggs whites
500ml grape seed oil
10ml white muscat wine vinegar
50g pistachio paste

AVOCADO

2 avocados
20ml water
Juice of one lime
Salt and pepper to taste

MANDARIN

10 mandarins

DORSET CRAB

1 large Dorset crab

METHOD

PISTACHIO MAYONNAISE

Make a mayonnaise of egg whites, grape seed oil and white vinegar. Fold in the pistachio paste and season to taste.

AVOCADO

Blend the flesh of two avocados with the lime juice and water, then season to taste and pass through a chinois.

MANDARIN

Separate the mandarins into segments and gently cook down in a pan until soft and slightly sticky. Then pass through a chinois.

DORSET CRAB

Poach the crab for 12 minutes, then remove the meat from the legs and claws, being careful to keep the meat in good sized pieces. Remove the brown head meat and pass through a chinois. Place the warm crab pieces on a plate and arrange the pistachio mayonnaise, avocado and mandarin around it. Finish with the brown crab meat.



BUCKWHEAT CRISP, BONE MALLOW AND CAVIAR

SERVES 10

INGREDIENTS

BUCKWHEAT CRISP

300g buckwheat flour
12g salt
500ml water
1 egg
65g clarified butter

BONE MARROW

300g beef bone marrow

TO SERVE

Royal beluski caviar

METHOD

BUCKWHEAT CRISP

Blend all of the ingredients for the buckwheat crisp together, then spread between two non-stick mats and bake at 180C for 10 minutes until nearly cooked but still malleable. Cut into long, thin strips and roll into spirals, then cook for a further 10 minutes until crisp.

BONE MARROW

Remove the marrow from the bones and soak in salted water overnight. Place the marrow in vacuum bags and seal, then cook in a water bath at 62C for 12 minutes. Once cooked, remove from the bag, slice and cut into rounds.

TO SERVE

Place a slice of bone marrow on top of each buckwheat crisp and finish with caviar.



ROASTED SCOTTISH LANGOUSTINE IN A CRISP MADE FROM ITS JUICES, APPLE AND SHISO

SERVES 10

INGREDIENTS

CRISP

1l langoustine stock, reduced to 200ml
100g buckwheat flour
28g egg white
45g clarified butter

APPLE SAUCE

6 cox apples
10ml Japanese tosazu vinegar

TO SERVE

Purple shiso leaves

LANGOUSTINE

1 Scottish langoustine tail

METHOD

CRISP

Mix all of the ingredients for the crisp together with a hand-blender and spread thinly between two non-stick mats. Bake for 5 minutes at 150C, then remove the top mat and bake for a further 5 minutes until golden brown. Spray with water to dampen and cut into 10cm squares. Roll round a 2.5cm metal tube and dry in a dehydrator until crisp, then trim to size.

APPLE SAUCE

Dice the cox apples into 1cm pieces, then vacuum seal and cook in a water bath at 62C for 2 hours until tender. Once cooked, remove from the vacuum bag and pack into a pacojet container and freeze. When needed, pacojet the apple, defrost and season with Japanese tosazu vinegar to taste.

LANGOUSTINE

Take one tail of langoustine and roast only on the red side in a very hot pan until golden and caramelised but still fairly raw on the underside. Remove from the heat, dice and season

TO SERVE

Fill the langoustine crisp with the diced langoustine and top with the apple sauce. Finish with a couple of leaves of purple shiso.



ROASTED RACK OF CUMBRIAN SALT MARSH LAMB, CRISPY KALE AND SEAWEED MUSTARD

SERVES 10

INGREDIENTS

CAULIFLOWER PURÉE

1 cauliflower head
200g butter
200ml water
Salt to taste

SEAWEED MUSTARD

300g Dulse seaweed
100g Pommery grain mustard

KALE

2 kale leaves (per portion)

LAMB

200g rack of Cumbrian salt marsh lamb (per portion)

METHOD

CAULIFLOWER PURÉE

Finely chop the head of cauliflower and simmer with the butter, water and a large pinch of salt until tender. Drain and blend until smooth, adding back some of the cooking liquid if required.

SEAWEED MUSTARD

Briefly blanch the seaweed in boiling water, then drain, blend until smooth and chill. When chilled, fold in the Pommery grain mustard to taste.

KALE

Blanch the kale until tender, then refresh in iced water.

LAMB

Sear the lamb on all sides and cook in a 180C oven for about ten minutes until medium rare, then rest for 15 minutes.

TO SERVE

Sear the kale in a little olive oil until crisp and place on the plate. Top with the carved lamb and finish with the warm cauliflower purée and the seaweed mustard served at room temperature.

