

Snow crab à la royale, remoulade with preserved lemon, garlic croutons |

Recipe for 4 servings

Description

Except for one of the best crabs in the world... the snow crab.

Note

If you blanch your grated celeriac, it will lose its bitterness and retain its color more easily, since the water is lemony.

Make sure that your grated celeriac is cold before mixing it with the mayonnaise. Once you have done this, it becomes a celery remoulade.

Ingredients

Snow crab

- 250 Gr Snow crab meat
- 75 Gr Shallot
- 15 Unit(s) Lemon juice
- 50 Ml Vermouth (wine)
- 50 Ml White wine
- 2 Sprig(s) Thyme
- 125 Gr Butter
- 2 Sprig(s) Fresh cilantro

Rémoulade celery

- 300 Gr Celeriac
- 1 Unit(s) Lemon
- 15 Ml Lemon juice
- 2 Tbsp Raisins blonds

Mayonnaise, lemon

- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard
- 125 Ml Canola oil
- 5 Ml Lemon juice
- 0.50 Tbsp Preserve lemon

Finish

- 2 Thick slice(s) Soft bread
- 1 Clove(s) Chopped garlic
- 2 Tbsp Melted butter

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **400 F°**

Setting up

Shell all the crab legs and remove all the meat.

Melt your butter with the minced garlic, set aside on the counter (infusion).

Peel the celery root balls and cut into large cubes or sticks for grating. Quarter the lemon and immerse the blond grapes in a bowl of lukewarm water.

Finely dice the preserved lemon (or chop it if you prefer).

Snow crab

Brown the chopped shallot in a frying pan with a knob of butter, without browning.

Add the thyme sprigs.

Add the white wine, vermouth and lemon juice and reduce until almost dry.

Add the butter over low heat, turning the pan in a circular motion as the butter melts.

Adjust the seasoning with salt and pepper, add the crabmeat off the heat and leave to cool.

Blanching

Plunge the grated celeriac into a pan of boiling water with the crushed lemon wedges for a good minute. Drain quickly and run under cold water to stop the cooking and cool.

Once drained, mix the grated celeriac with the lemon juice to prevent darkening, then add the drained raisins.

Mix the celery with 2-3 tablespoons of mayonnaise.

Place the egg yolk, Dijon mustard and a dash of lemon juice in a bowl.

Whisk the mixture while drizzling in the canola oil until you obtain a firm mayonnaise.

Add the diced preserved lemon.

Add salt and pepper to taste.

In a bowl, mix the bread croutons with the garlic butter, place on a baking tray with parchment paper, and place in the hot oven for approximately 5 to 6 minutes.

Place the bed of remoulade on the bottom of your plate (use a cookie cutter if you like).

Place the crabmeat in its royal butter on top, with a few coriander leaves to finish, and sprinkle with garlic crouton.

Bon appétit!