

Creepy Crab Burgers

Serves 2

INGREDIENTS

CRAB AND MARINADE

2 jumbo **soft-shelled crab**, cleaned
300ml **buttermilk**
½ tsp salt
¼ tsp white pepper
¼ tsp garlic salt

CRAB COATING

3 tbsp cornflour
1/4 tsp salt
1/4 tsp pepper
1/2 tsp garlic salt
1/2 tsp paprika
10 squirts vegetable spray oil

SALAD

½ small red cabbage, shredded
½ small red onion, peeled, sliced
20 sugarsnap peas, roughly chopped
25g rocket leaves
6 spring onions, sliced
2 tbsp olive oil
1 tbsp fresh lemon juice
Good pinch of salt and pepper
1 tbsp mixed black and white **sesame seeds**

BURGER ASSEMBLY

2 **brioche buns**, toasted
6 large lettuce leaves
1 large tomato, sliced
2 heaped tbsp of the red cabbage salad made earlier
2 tbsp **tartare sauce**
4 stuffed green olives
(plus 4 cocktail sticks)

ALLERGENS
HIGHLIGHTED IN BOLD



PREPARATION

1. Preheat the oven to CircoTherm® 180°C. Start by marinating the crab. Place the crab in a large bowl with the buttermilk, salt, white pepper and garlic salt. Mix together, cover and refrigerate for 30-60 minutes.
2. Remove the crab from the refrigerator and take the crab out of the buttermilk mixture, allowing any excess to drip off. Place on a baking tray lined with a silicone mat. Mix together the cornflour, salt, pepper, garlic salt, paprika and sprinkle all over the crab using a sieve. Spray each crab with a few squirts of spray oil. Place the crabs in the oven and cook for 8-10 minutes, until lightly golden.
3. Meanwhile, make the salad by placing the red cabbage, red onion, sugarsnap peas, rocket and spring onion in a large bowl. Pour over the olive oil and lemon juice and sprinkle on a pinch of salt and pepper. Toss the salad together and sprinkle on the sesame seeds and the crab croutons you made earlier.
4. Now it's time to assemble the burgers. Layer the bottoms of the brioche buns with sliced lettuce, sliced tomatoes and a spoonful of the red cabbage salad mixture. Place a crab on top of each bun, then drizzle on a little tartar sauce. Place the tops of the buns on top.