



# Red king crab



## To prepare the crab

Remove the crab legs from the shell and place in a 10% brine solution for 7 minutes (bring 1 l of water to the boil with 100 g salt and allow to cool). Then vacuum-seal together with the butter and cook on the steam setting at 42 °C for 12 minutes. Cool in iced water. Finely chop the top end of the meat (nearest the body) and divide the leg segments into four equal pieces. Season the tartar to taste with salt, pepper and a dash of lemon juice. Gently reheat the leg segments in a little butter.

## To prepare the cauliflower purée

Cook the cauliflower in salted water until tender. Meanwhile, boil the cream until it has reduced by half. Then place the tender cauliflower in the cream and allow to simmer gently for approx. another 2 minutes. Then purée finely and season to taste with a little salt and nutmeg.

## Rezept für 4

### Ingredients for the red king crab

2 red king crab legs  
50 g butter  
1 l water  
100 g salt  
Olive oil, lemon juice

## Ingredients for the

cauliflower purée  
300 g cauliflower  
150 ml cream  
Salt, nutmeg

### Ingredients for the beurre blanc

200 ml fish stock  
100 ml white wine  
80 ml Noilly Prat  
2 shallots  
4 juniper berries  
2 cloves  
2 bay leaves  
Some yellow mustard seeds  
Tarragon stalks, if available  
250 g butter  
30 g 'Edelweiss' chocolate from Original Beans  
Salt



### **To prepare the beurre blanc**

Finely chop the shallots and sweat in a little butter over a gentle heat. Add all the herbs and sweat them briefly too. Deglaze with white wine and Noilly Prat. Fully reduce everything and add the fish stock. Then reduce the fish stock to 2/3 and gradually add the cold butter while stirring until the stock is fairly thick. Then refine with the white chocolate and season to taste with a little salt.

### **Cooking level**

Preheated 12 minutes | Steam setting at 42°C

### **Ingredients for the cauliflower salad**

2 medium-sized cauliflower florets  
Champagne vinegar  
Olive oil  
Salt, pepper