

Norwegian Red King Crab "Sandwich" With Tomato Duo And Avocado



Serves 4

INGREDIENTS

8	plum tomatoes Salt, pepper, sugar, to taste raspberry vinegar
1 tbsp	Dandaragan Estate Olive Oil
2 tbsp	Lemon juice
200g	tiny green beans
A few drops	Dandaragan Estate Olive Oil
150g	King crab meat
1tsp	chopped tarragon
2	avocados Lemon juice
1 tbsp	minced shallot Salt and pepper, to taste
	Fleur de sel (sea salt), to taste Fresh chervil

Method:

- For the Tomatoes:** Scald and peel the tomatoes. Remove the tops and bottoms. Slit one side of each tomato, remove the core and fold open the flesh to form one long, flat band. Cut the tomatoes into eight rectangles of equal size (about 8x4-cm). Sprinkle with salt, pepper and sugar. Cut the remaining tomato into 1-cm cubes, measure out 4 tablespoons of tomato cubes and set aside.
- Place all the remaining trimmings, seeds and skin in a blender and puree. Strain and add to a small saucepan with the raspberry vinegar, salt, pepper and sugar, and cook lightly until slightly thickened. Cool quickly, then add olive oil and lemon juice and puree in an immersion blender to make tomato concasse.
- For the Green Beans:** Trim the tops and bottoms off the beans and boil in salted water for 2 to 3 minutes. Refresh in ice water. Drain well, then julienne and toss with a few drops of **Dandaragan Estate Olive Oil**.
- For the Crab:** Form the crabmeat, preferably from King crab, into rectangles just like the tomatoes. Sprinkle with tarragon.
- For the Avocados:** Peel the avocados, remove the seeds and trim the flesh into rectangles. Season with lemon juice, minced shallot, salt and pepper.

To Serve:

Layer the tomatoes, beans, crab and avocado over one another, ending off with another layer of beans and a final layer of tomato. Spoon the tomato concasse all around. Sprinkle with a few grains of Fleur de sel, drizzle with a little extra virgin olive oil and garnish with fresh chervil.

Note:

Many of the ingredients in this dish clash with wine, but a floral Riesling or Tokay Pinot Gris should be able to meet them halfway.