



Culinary Masterclass

Four Seasons Hotel Singapore

Presented by:

Bent Stiansen
Statholdergaarden, Norway

Trilogy of Norweigan Kamchatka Crab

Crab and Apple Salad with Melba Toast
Chilli-Orange Crab 'Fillet' with Sweet Soy Sauce
Crab Cakes with Mayonnaise and Salmon Caviar



Serves 10

INGREDIENTS

Crab and Apple Salad with Melba Toast

1 kg Norwegian Kamchatka crabs (giant red king crabs),
boiled, meat extracted
2 green apples, finely diced
200ml walnut mayonnaise
Salt and pepper, to taste
½ loaf of bread (thinly sliced)
100g butter

Chilli-Orange Crab 'Fillet'

400g Norwegian Kamchatka crab leg meat
100ml corn oil
4 garlic cloves, peeled
200ml orange juice
1 red chilli, seeded and chopped

Sweet Soy Sauce

200ml kicap manis
1 garlic clove
2 tbsp chopped coriander
1 tbsp chopped ginger
1 red chilli
2 tsp lime juice
1 tsp sesame oil
50ml walnut oil

Crab Cakes

2 garlic cloves
1 onion, peeled and finely diced
1 bell pepper, finely diced
2 tbsp butter
2 tbsp flour
100ml milk
450g Norwegian Kamchatka crabmeat
2 egg yolks, lightly beaten
¼ tsp cayenne pepper
Salt and black pepper, to taste
2 egg whites, lightly beaten
200g bread crumbs
200ml corn oil

200ml mayonnaise
100ml crème fraîche
100g salmon caviar
A squeeze of lemon juice

Method:

1. **For the Crab and Apple Salad with Melba Toast:** Mix the crabmeat with the diced apple and walnut mayonnaise. Season to taste with salt and pepper. Pan-fry the bread slices in butter until they are brown and crispy. Then spread the crab and apple salad in between layers of Melba toast.
2. **For the Chilli-Orange Crab 'Fillet':** Pan-fry the crabmeat with corn oil and whole garlic cloves until fragrant, then set aside in a bowl. Bring orange juice to a boil with the chilli in the same pan until the liquid is reduced. Return the crabmeat to the pan and stir until the crab is well-coated in the sauce.
3. **For the Sweet Soy Sauce:** Pulse all the ingredients together in a blender and serve the sauce with the crab 'fillet'.
4. **For the Crab Cakes:** Sauté the garlic, onion and bell pepper in butter until soft. Mix in the flour and milk and stir until the mixture thickens. Pour the milk mixture into the crabmeat, and stir in egg yolk to bind. Season with cayenne pepper, salt and black pepper, cover and place in a freezer to firm. Remove from freezer and shape into small round patties or 'cakes'. Dip the cakes into egg white and then coat with bread crumbs. Pan-fry the crab cakes in corn oil until golden-brown.
5. Mix the mayonnaise and crème fraîche with salmon caviar and season with a squeeze of lemon juice. Serve this sauce with the pan-fried crab cakes.