

World Gourmet Summit 2008

Singapore Tourism Board Auditorium

15 April 2008 / 10.30am to 11.30am

BUCKWHEAT CRISP WITH CRABMEAT & CORAL ROE VINAIGRETTE

Presented by
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Ingredients:	
Serves 4	
200g	black peppercorns
40g	lemongrass stalks, bruised
10g	coarse salt
1	bouquet garni
1	lemon, for zest
1	bouillon cube
5 ltr	dry white wine
500ml	water
500ml	white vinegar
	Cayenne pepper, to taste
1.5kg	female spider crabs, cleaned
Coral Roe Vinaigrette	
	Olive oil, for sautéing
4	spider crab shells, chopped
4	lemons, for zest
2	tomatoes, chopped
1	shallot, peeled and thinly sliced
1	(each) thyme leaf and bay leaf
½	lemongrass stalk, sliced
5g	grated ginger
500ml	chicken stock
Buckwheat Crisp	
200g	buckwheat flour
50g	hazelnut powder
50g	parmeiggiano powder
4	egg whites
5g	salt
50ml	hazelnut oil
Garnish	
10g	diced tomatoes



Recipe Notes:

Method for Cooking:

Place all ingredients (except the female spider crabs) into a large stockpot and bring liquid to a boil. Add in the cleaned spider crabs and cook until the spider crab shells change colour. Remove the cooked spider crabs from the stock and extract the crabmeat and crab coral, then set aside. Reserve the stock and cooked crab shells for the coral vinaigrette.

For the coral roe vinaigrette:

Heat the olive oil in a large stockpot until smoking point. Sauté the reserved crab shells and add in the lemon zest, chopped tomatoes, sliced shallots, thyme leaf, bay leaf, sliced lemongrass and grated ginger. Stir well. Add in the chicken stock and bring liquid to a boil for 10 minutes, then reduce the heat and let the stock simmer for another 25 minutes. Skim when necessary. Strain the stock, and return pan onto the stove and simmer until it is reduced to the desired consistency.

For the buckwheat crisp:

Sieve the buckwheat flour, hazelnut powder and parmesigiano powder into a large mixing bowl. Make a 'well' in the centre of the mixture. Add in the egg whites and a pinch of salt. Mix gently and slowly, adding in the hazelnut oil. Mix until buckwheat dough is smooth and not sticky. Roll out the dough thinly between two sheets of silicon paper, then place in the freezer. Once dough is frozen, remove from silicon sheets and place in a preheated oven at 100°C and bake until partially cooked. Increase the temperature to 150°C and continue baking till buckwheat dough is crispy.

To serve:

Spoon the crabmeat onto a rectangular buckwheat crisp and cover with another crisp topped with crabmeat and place onto a serving plate. Spoon the coral roe vinaigrette onto the sides of the plate and sprinkle with diced tomatoes.