



SIEMENS

King Crab, Potato Pancake, Fennel Espuma

Category of dish
Lunch –
Medium calories

Cooking accessories
Saucepan, cast iron pot,
handheld blender,
mandoline slicer

Tips

The butter has to reach a heat around 55-60°C when mixing it with the eggs. Otherwise it might split at a too low or high temperature. The king crab needs to be fried in a really hot pan so it will caramelize as it should not boil. For the pancakes: Start with the flour and potatoes before adding oil to the dough. It's easiest to work with when it's dry instead of wet.

For 3-4 servings

INGREDIENTS

1 kg King Crab in shell (200g per serve)
5 kg new potatoes with skin
50 ml soy sauce
8 lemons
2 big oranges
10 limes
30 ml rice vinegar
30 ml white vinegar
200 g dijon mustard
200 g brown miso
200 g bonito flakes
2 kg unsalted butter
1 bottle of sunflower oil
5 dl olive oil
3 fennel bulbs
200 g whole fennel seeds
100 g whole black pepper
6 bay leaves
30 eggs
2 kg type 00 flour
2 bunches spring onion
1 bottle of acacia honey
1 box of cress

PREPARATION

1. Prepare Ponzu sauce: Mix all ingredients together & allow to sit for one day. Once well incorporated, strain & add a filling of your choice. I use dried & fried chopped duck, shrimps and garlic.
2. Make potato pancake mix: Boil the potatoes in water with pepper and bayleaf. Once cooked, strain & save the water. Roughly mash potatoes with hands or using a tool of your choice, but not too evenly so it looks rustic. Add fennel seeds, olive oil, flour & salt to taste. If the mix is too thick, add the leftover cooking water to thin it out.
3. Make potato pancakes: Empty the potato batter between two pieces of baking paper & use a rolling pin to flatten the mix into a thin layer. Using any sized glass bowl you like, cut out pancakes and set aside. Heat a pan with oil on a medium heat. Fry the pancakes until golden brown and set aside.
4. Clean crab: Using a bread knife & a pair of scissors, cut the crab and draw the meat out from its shell. Where the legs bend, you can cut with a bread knife. Place all crab meat on a tray and season with a little salt & anything else you wish.
5. Fry crab meat: In a hot pan, fry the crab meat until just cooked. If the pieces are big, put them in an ovenproof pan with browned butter or oil & cook for 1-2 minutes in a preheated oven of 270°C. Once cooked, take the pan out of the oven and let it rest for 1-2 minutes.
6. Melt and infuse butter (fennel espuma): Melt the butter and add the fennel seeds and cutoffs. Allow to rest for 15-30 minutes. Strain and set aside.
7. Make the fennel espuma: Mix the eggs, mustard, a little salt & vinegar with a hand mixer. Slowly add the melted butter. It should now have a thinner consistency than hollandaise. Put it in an Espuma bottle with two patrons and shake. Heat up the Espuma bottle in a water bath or steam on the oven at 62°C for 5-10 minutes. Shake again.
8. Fresh fennel salad: Slice the fennel thinly using a mandolin. Place in in water with a little lemon juice to prevent browning. Leave in the fridge until ready to use to maximise crunch. Using a knife, thinly slice spring onions into thin long strips. When ready to serve, strain the fennel and mix together with the spring onion.