



Creepy Crab Burgers



DIFFICULTY: MEDIUM



PREPARATION TIME: 1 HOUR



COOKING TIME: 15 MINUTES



SERVES: 2

Ingredients

CRAB AND MARINADE

2 jumbo soft-shelled crab, cleaned

300ml buttermilk

½ tsp salt

¼ tsp white pepper

¼ tsp garlic salt

CRAB COATING

3 tbsp cornflour

1/4 tsp salt

1/4 tsp pepper

1/2 tsp garlic salt

1/2 tsp paprika

10 squirts vegetable spray oil

SALAD

½ small red cabbage, shredded

½ small red onion, peeled, sliced

Method

Preheat the oven to Circo Therm® 180° C. Start by marinating the crab. Place the crab in a large bowl with the buttermilk, salt, white pepper and garlic salt. Mix together, cover and refrigerate for 30-60 minutes.

Meanwhile, make the crab shaped croutons. Brush the tortilla with olive oil on both sides, then sprinkle with paprika, salt and pepper. Use a crab-shaped cookie cutter to cut out crab shapes. Place the shapes baking tray lined with a silicone mat and bake for 5 minutes until crisp. Remove from the oven and leave to cool. Turn up the oven to Circo Therm® 200° C.

Remove the crab from the refrigerator and take the crab out of the buttermilk mixture, allowing any excess to drip off. Place on a baking tray lined with a silicone mat. Mix together the cornflour, salt, pepper, garlic salt, paprika and sprinkle all over the crab using a sieve. Spray each crab with a few squirts of spray oil. Place the crabs in the oven and cook for 8-10 minutes, until lightly golden.

Meanwhile, make the salad by placing the red cabbage, red onion, sugarsnap peas, rocket and spring onion in a large bowl. Pour over the olive oil and lemon juice and sprinkle on a pinch of salt and pepper. Toss the salad together and sprinkle on the sesame seeds and the crab croutons you made earlier.

Now it's time to assemble the burgers. Layer the bottoms of the brioche buns with sliced lettuce, sliced tomatoes and a spoonful of the red cabbage salad mixture. Place a crab on top of each bun, then drizzle on a little tartar sauce. Place the tops of the buns on top.

To decorate the buns, use cocktail sticks to attach the stuffed olives to the tops of the burgers for eyes. Using cocktail sticks, attach Thai chilies into the tops of each bun for horns (You can replace with lightly steamed untrimmed green beans if you like).

20 sugarsnap peas, roughly chopped

Serve the crab burgers with the salad

25g rocket leaves

6 spring onions, sliced

2 tbsp olive oil

1 tbsp fresh lemon juice

Good pinch of salt and pepper

1 tbsp mixed black and white sesame seeds

BURGER ASSEMBLY

2 brioche buns, toasted

6 large lettuce leaves

1 large tomato, sliced

2 heaped tbsp of the red cabbage salad
made earlier

2 tbsp tartare sauce

4 stuffed green olives (plus 4 cocktail sticks)

4 thai chillies (plus 4 cocktail sticks)

Notes
