

Shredded crab, tarragon, red beetroot, cucumber, confit cherry tomatoes and spicy mayo

Recette pour 4 personnes

Description

Refreshing crab salad with diced red beets seasoned with a homemade mayonnaise spiced with chili paste.

L'idée déco

Beets can be cooked in advance and they are fully cooked when they can be easily pierced with the tip of a sharp knife. For this recipe, you can also use canned crab meat when it's not snow crab season.

Ingrédients

For the red beet salad

- 4 Unit(s) Red beets
- 1 Unit(s) Cucumber
- 50 Ml White vinegar
- 1 Unit(s) Shallot
- 30 Ml White balsamic vinegar
- 45 Ml Olive oil

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- Salt and pepper

For the snow crab and spicy mayo

- 2 Can(s) Crab meat
- 12 Leaf(ves) Tarragon
- 1 Unit(s) Egg
- 15 Ml Dijon mustard
- 5 Ml Chili paste (sriracha)
- 15 Ml Lemon juice
- 45 Ml Vegetable oil
- 0.50 Box(es) Micro mesclun

- Olive oil
- Salt and pepper

Confit tomatoes

- 12 Unit(s) Cherry tomatoes
- 125 Ml White wine

- 250 Ml Water
- 2 Sprig(s) Thyme
- Olive oil
- Salt and pepper

Préparations

Temps de préparation **60.00 mins**

Préchauffez votre four à 350.00 F°

General preparation

The day before, place the beets in a saucepan. Add a pinch of salt and add white vinegar. Cover with cold water and bring to boil. Simmer for 45 to 60 minutes. Strain the beets and let cool slightly before peeling. Set aside in the fridge. Finely chop the shallots and chives.

Beet salad preparation

Cut into small cubes and place them in a bowl. Add the chopped shallots, white balsamic vinegar and olive oil. Season with salt and pepper.

Confit tomatoes

Place the cherry tomatoes in an oven proof pan, add a glass of white wine, some olive oil, a sprig of thyme, a glass of water, salt and pepper. Place in the oven (350°F) for roughly 30 minutes. Strain before serving.

Crab salad and spicy mayo preparation

In a mixing bowl, combine the egg yolk, mustard, sriracha and lemon juice. Using a whisk, stir in the vegetable oil with a steady and slow drizzle. Season with salt and pepper to taste.

Shell the crab legs, making sure to keep the flesh in large pieces as much as possible. Mix the crab meat with a little bit of spicy mayonnaise. Add half the chives and mix.

To serve

Put some beet salad at the bottom of beautiful glass jar or small plates, add the crab mixture on top and sprinkle with the remaining chives.

Bon appétit!