

# SPIDER CRAB MEAT IN RED PEPPER AND LEMONGRASS JELLY

Savoury recipe / by Traiteurs de France



## 1. Red pepper jelly

### Ingredients

Frozen vegetable purée  
100% : Red pepper - 95 g

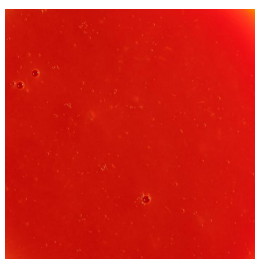
Frozen speciality :  
Lemongrass - 5 g

Gelatine (sheet) - 2

Fish stock - 10g

Soften the leaf gelatine and add it to the two purees and fish stock heated to 85°C. Add the mixture to 4 to 5 cm diameter circles. Make a clear jelly made from fish stock to lightly coat the circled mixture

### In this step



Frozen vegetable  
purée 100% : Red  
pepper

Frozen vegetable  
purées



Frozen speciality :  
Lemongrass

Frozen fruit purées

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## 2. Crab meat

### Ingredients

Spider crab (flesh) - 200g

Pine nuts - 30g

Shallot - 1

dried or candied  
tomatoes - 20g

Combine the ingredients to make the spider crab meat mixture and garnish the circles with it.

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## 3. Presentation

Make sure you remove the circles when the interior is cold. It is recommended to serve a basil-flavoured whipped cream with the circles.