

Salmon Confit/ Crusted Crab



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- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea Web Site

Used Teas



Yata Watte

Ingredients

SALMON CONFIT/ CRUSTED CRAB

Main Ingredients

- 140g Norwegian Salmon
- 1 tsp peppercorns
- 100ml Olive oil



- Thyme Sprig
- 2 tsp Juniper berry
- 30g Garlic

Pea puree

- 100g Green peas
- 125g Whipping cream
- 20g Butter
- 10g Onion

Battered crabmeat

- 140g Crabmeat
- 1g Lemon grass
- 20g Mayonnaise
- 1g Coriander
- 1g Coriander
- 20g Flour

Methods and Directions

SALMON CONFIT/ CRUSTED CRAB

- Confit the salmon into all spices, mix all ingredients to form puree. Mixed ingredients then rolled like balls, breaded and then deep-fried

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