

Dungeness Crab Napoleon

2 Portions

Ingredients:

4oz Dungeness Crab
2 oz Pea Shoots
1/4 tsp. Brown Butter
4 Tbl Fava Bean Puree
% Tbl Lemon & 1/4 tsp. Zest
2 tea Balsamic Syrup
1 tea Roasted Garlic Puree
1 cup English Cucumber
4 ea. Basil Leaves
1 Tbl Rice Vinegar
1 tea Olive Oil
1/4 cup Italian Parsley Leaves

Preparation:

1. (Kataifi) Spread even layer of Filo 4oz on a cookie sheet prepared with vegetable spray. Place 3500-degree oven and cook until browned. Cut out circles with 2 1/2 inch cookie cutter (they will be very fragile)
2. (Sauce) 1 cup English Cucumber (peeled and seeded) dice 1". 4 Basil leaves and 1/4 cup Italian parsley blanched and pureed. 1 tbl rice vinegar, tsp. extra virgin olive oil, and Pureed cucumber and blanched/pureed herbs together with rice vinegar. Add oil with machine running, season to taste. salt and pepper to taste.
3. (Fava Bean Puree) 1/2 cup cooked, shelled favas, 3 Tbls vegetable stock, 1-tsp. puree of roasted garlic, lemon, salt and pepper to taste.
4. (Crab Salad) 4oz crab, 2oz pea shoots, 1/8 tsp. chopped zest, 1/2 tsp. lemon, salt and pepper to taste. Brown butter and toss in pea shoots off heat add lemon juice, zest and dress crab, adjust seasoning and assemble napoleon.
5. (To Assemble) Place 2oz of sauce on plate, place 1 oz crab down and Tbl Fava Puree, top with a circle of Kataifi and repeat one more layer. Drizzle 1-tsp. balsamic syrup over and around Napoleon and garnish top with fresh pea shoots.