

CRAB MAISON

Autumn ALC menu 2024

Starter

Starter plate

75g	Crab mayonnaise - DK
15g	Diced avocado
20g	Diced cucumber
1 pinch	Chopped tarragon & chervil
½ wedge	Lemon (zest and juice)
2 slices	Sourdough baguette H2 - toasted
1g	Tarragon leaves
1g	Dill
10g	Radish - thinly sliced



PREP JOBS

1. Wash, peel and dice the cucumber.
2. Slice the radish on a mandolin
3. Wash and pick the tarragon and chervil leaves

METHOD

1. Combine crab, avocado, cucumber, lemon zest and juice, chopped tarragon and chervil then taste for seasoning.
2. Place crab mix inside ring on plate & gently press down using spoon.
3. Arrange the radish in circle on the top of the crab mix then gently remove ring
4. Place dill & tarragon leaves on the radish
5. Serve with Baguette - toasted as per photo



SAFETY STEPS

1. Always use a clean ring before each use.
2. Use a white chopping board and serrated knife for preparing the baguette.
3. If your hands come into contact with the crab mix, wash hands immediately