

JEAN-GEORGES VONGERICHTEN'S CRAB SALAD

Source: Amanda Hesser NY Times Cookbook

Prepared by: Lauren O'Dell Patton, August 2016

Serves 6

For the Cumin Crisps

¾ cup plus 2 tablespoons all-purpose flour

1 ½ tablespoons sugar

1 ½ tablespoons cumin seeds

2/3 cup white wine vinegar

3 tablespoons water

1 ½ tablespoons unsalted butter, melted

For the Crab Salad

1 ½ pounds crab meat

2 small ripe tomatoes, cored and quartered

1 ½ shallots, coarsely chopped

1 large clove garlic, chopped

1 ½ tablespoons fresh lemon juice

3 tablespoons olive oil

1 ½ tablespoons sherry vinegar

3 basil leaves

Kosher salt and freshly ground black pepper

2 bunches mache (about 2 cups)

1 ½ mangoes, peeled, pitted, and cut into ¼ inch dice

To make the crisps, heat the oven to 425 degrees. Mix together the flour, sugar, and cumin seeds in a small bowl. Add the vinegar, water, and butter, and mix thoroughly but do not overmix.

Working in batches, using a pastry brush, dab very thin 2-inch disks of batter onto 2 nonstick baking sheets. Bake until golden, 3 to 5 minutes. Cool on wire racks.

To make the crab salad, break up the lumps of crab with your fingers to remove any shell or cartilage, leaving the crab as intact as possible. Transfer to a bowl and refrigerate.

Combine the tomatoes, shallots, garlic, lemon juice, oil, vinegar, and basil in a blender and blend until smooth. Season to taste with salt and pepper.

Slowly stir the tomato sauce into the crabmeat. Coat the crab but do not soak it.

Place 3 scoops of crab salad in a row on each of 6 plates, then place 2 cumin crisps between the scoops.

Garnish with the mache and the mangoes.

