

Crab and Avocado Charlotte

(Serves 4)

Appetizer

Ingredients:

- 2 pieces haas avocados
- 6 oz. crabmeat
- 1 bunch fresh coriander
- 1 lemon
- 4 fl. oz. curry oil
- salt

Curry Oil:

- 3 fl. oz. grape seed oil
- 1 tablespoon curry powder
- ½ tablespoon curcuma spices
- Pinch of Cayenne pepper

Mayonnaise :

- 1 egg yolk
- 1 teaspoon curry
- ½ tablespoon mustard
- 11.8 fl. Oz grape seed oil

Dressing:

- 3 fl.oz. 25 year old balsamic vinegar
- 2 leeks cut in julienne
- chervil leaves



Preparation:

Curry Oil

1. Place the grape seed oil in a medium saucepan with the curry powder and the curcuma spices.
2. Add in a pinch of Cayenne pepper, heat up at 122 F.

Mayonnaise Sauce

1. Toss together the eggs, the mustard, the salt and pepper.
2. Incorporate slowly the oil and finish with the curry

The Avocado

1. Peel the avocado and mash it with a fork. Add in a dash of lemon juice to prevent decoloration.
Season and incorporate the curry oil and the finely chopped coriander.
2. Place the mayonnaise in a bowl and add in the curry powder, the lemon juice and the salt. Combine with the crabmeat and season to taste.
3. Fill 2/3 of a circular mould with the avocado purée. Top with the mixture of crab meat, remove the mould, place on the top the leek julienne and decorate with chervil. Dress with the curry oil and balsamic vinegar.