



# BLUE SWIMMER CRAB SALAD WITH SEA URCHIN MAYONNAISE, SEA URCHIN HARVEST UNI GOLD, OSETRA CAVIAR, CHIVES AND GARLIC FLOWERS

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SERVES 4

## INGREDIENTS

- 2 large Blue Swimmer crabs, cooked
- 30g Sea Urchin Harvest Uni Gold
- 10g Osetra Caviar
- 1 tbsp lemon juice
- 2 teaspoons chives, chopped
- 2 teaspoons garlic flowers

## SEA URCHIN MAYONNAISE

- 2 egg yolks
- 20g Sea Urchin Harvest Uni Gold
- 2 tsp white wine vinegar
- 1 tsp Dijon mustard
- 2 tsp cold water
- 200mL grapeseed oil
- 100mL extra virgin olive oil
- sea salt

## METHOD

1. For the sea urchin mayonnaise – use a mortar and pestle or food processor to combine the egg yolks, sea urchin, vinegar, mustard, and water to form a smooth base, then transfer into a mixing bowl. Mix the two oils together in a measuring cup. Whilst whisking, slowly drip the oil into the urchin and egg yolk mix. Continue whisking and slowly adding oil until you have a creamy mayonnaise (you may not need all the oil). Season to taste with salt and set aside.
2. To make the crab salad – pick all the meat from the crab's head, body, claws and legs and place into a bowl. Scoop the 'crab mustard' from the head and place into the bowl also. Discard the remaining contents from the head and set aside for presentation. Mix the crab meat with three tablespoons of the urchin mayonnaise, one tablespoon of lemon juice, one teaspoon of chives and mix well.
3. To serve – fill the two crab heads with the crab salad, top with more Sea Urchin Harvest Uni Gold, chives, garlic flowers and a quenelle of Osetra Caviar.