



Crab with Celeriac & Apple Salad

By Nathan Outlaw

Serves
2

Prep time
25 mins

Cook time
5 mins

Total time
Approx 30 mins

Chef Skills: Mayonnaise and salad making

Ingredients for the salad

- 100g white crab meat
- 100g celeriac
- 1 Granny Smith apple
- 2 tsp chives

Ingredients for the crab mayonnaise

- 2 egg yolks
- 3 tablespoons brown crab meat
- Half tablespoon Dijon mustard
- ½ lemon
- 400ml sunflower oil
- Salt and pepper

Ingredients for the dressing

- 100g celeriac
- 1 Granny Smith apple
- ½ shallot
- 1 tbsp chives
- Juice of ½ lemon
- 4 tbsp olive oil

Ingredients for garnish

- Watercress

Equipment

- Mandoline
- Sharp knife
- Large mixing bowls
- Spoon
- Whisk
- Jug
- Frying pan
- Small bowl
- Plate

Before you click play

- Get out all equipment & weigh all ingredients
- Prepare your crab meat (as per the crab preparation video)

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Step one: brown crab mayonnaise

1. In a large glass bowl add 2 egg yolks, Dijon mustard, brown crab and lemon juice. Whisk it all together until it has emulsified..
2. Very slowly add the oil whilst continuing to whisk until you have a nice thick consistency.
3. Season with a pinch of salt and pepper and mix together. Put to one side for later.

Step two: preparing the salad

1. Using a mandoline, thinly slice the celeriac and apple.
2. Then, using a sharp knife, cut the thin slices of celeriac and apple into matchstick shaped pieces.
3. Cut the chives down into small pieces and place into a bowl with the apple and celeriac.
4. Bind the ingredients by adding 3-4 spoons of the crab mayonnaise and mixing well.

Step three: making the dressing

1. Dice the celeriac and add to a frying pan on a medium heat with some oil.
2. Add a little butter, a touch of pepper and a pinch of salt.
3. Finely dice the shallot and place into a bowl. Add the juice of ½ a lemon.
4. Cook the celeriac for 3 - 4 minutes until soft and slightly caramelised and add to a bowl.
5. Add diced apple, finely chopped chives and olive oil to the celeriac dressing and mix together.
6. Season with salt and pepper to taste.

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Step four: plating up

1. Season the crab with salt and pepper and mix.
2. Using a spoon, scoop some of the salad onto the serving plate, a scoop of the brown crab meat adjacent to it and a scoop of mayonnaise.
3. Scatter the dressing around the plate and garnish with watercress.