

CRAB IN WITLOF WITH SALMON PEARLS, POMEGRANATE

by Simon of Hell Razer

2017 Winner : Canapé Course

Ingredients (serves 6+)

Fraser Isle Spanner Crab Meat
(Cooked)

Mayonnaise

Chives

Lime (juice & zest)

Tasmanian Sea Salt

Cracked white pepper

Witlof tips (Red)

Pomegranate Arils

Seedless Grapes (red)

Yarra Valley Salmon Pearls



Method

Pick through the crab meat for traces of shell and squeeze out excess moisture

Combine crab, mayonnaise, chives, lime, & seasoning

Trim Witlof and wash/spin leaves

Carefully spoon crab mixture into Witlof tips

Garnish with quartered grape, pomegranate and Salmon Pearls

Finish with a touch of Tasmanian Sea Salt

Enjoy!