

Tomato & Crab Terrine

1 Heat a Pan, add 1 spoon olive oil, sweat 2minutes ½ onion diced, 1 crushed garlic glove. Add 7 diced tomato (peeled and unseeded), 1 bay leaf, salt , pepper, sugar. Add 1 spoon tomato paste, cooked +- 15 minutes



2 Once cooked, removed bay leaf, and blend. Roughly. Check seasoning.



3 Soak gelatin leave in cold water (4leave/liter), re- heat tomato and add gelatin soaked and drained. Incorporate into tomato until it s dissolved. Cool



4 Blanched in water 2 leek. Dried well. Drained crab meat.



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5 Put cilantro leave in bottom of the ramekin, pour a little bite chicken broth gel. Store in fridge to set the jelly.



6 Pour on half tomato mix, half on ramekin. Store in freezer 15 minutes to set.



7 Add crab meat, pour a spoon of chicken broth gel and store in freezer 5 minutes.



8 Add tomato concasse, top of with leek and pour some chicken broth gel. Store in fridge for 4 hours.



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9 Removed terrine from ramekin, unmould on a round plate. Pour around sauce mustard – mayonnaise- « Mayonnaise with mustard,, white vinegar and water ». Decorate with cilantro leave and balck lumpfish roe and dices of chicken broth gel.

