

Rolled celeriac with crab, apple and confit ginger, orange dressing

Les Faunes



Crab filling:

4 persons

14oz crab meat
1 apple granny smith
2oz confit ginger
3 soup spoons of mayonnaise
salt to taste
white ground pepper to taste
1 soup spoon of chopped parsley
1 soup spon of brandy

mix together the crab meat, the apple, the shredded ginger (skinless, cut in julienne and bring to boil for three times, beginning always with cold and adding on the third time half soup spoon of sugar), the mayonnaise, the parsley, brandy, salt and pepper.

Celeriac slices

12 thin slices celeriac
1 liter water
4oz milk
Salt to taste

Bring water and milk to the boil, with salt to taste, then place the celeriac slices until **al dente**. Take them out and chill. Wipe them well with a clean cloth, then roll them with the crab filling.

Confit tomatoes

12 tomato quarters peeled seedless
1 soup spoon of sugar
1 soup spoon of olive oil
Thyme
Rosemary

White ground pepper to taste

make a bed of herbs, then place the quarters over the herbs, sprinkle with the sugar and some drops of olive oil over each tomato, pepper to taste and put in oven for one hour at 80° Celsius (180° Fahrenheit).

For the orange dressing

8oz fresh orange juice
1 oz whipped cream
4 soup spoons of mayonnaise
Salt to taste
White ground pepper to taste

Reduce the orange juice over medium heat until one quarter, chill, mix with mayonnaise, whipped cream, salt and pepper to taste.

For the salad

4 portions of chicory lettuce
Olive oil
Lemon juice
Salt to taste
White ground pepper to taste
Oregano leaves
Parsley leaves

season the lettuce with olive oil, lemon juice, salt and pepper to taste, and finally sprinkle the herb leaves.

For the balsamic drops

3oz balsamic vinegar

Reduce the vinegar over a medium heat until it becomes slightly thicker, making the drops with a tea spoon.

For the crispy decoration

1 sheet of spring roll dough
Unsalted butter to brush
6 bamboo sticks

Cut in lengthways 12 pieces 1cm wide, then brush with butter and roll them in the bamboo sticks. Bake them in the oven at 180° Celsius (380 Fahrenheit).