

Steelhead Diner

“Angry” Dungeness Crab
With Rustic Bruschetta and Rouille Drizzle
Serves 2

Note: This dish comes at you very fast and it’s important to have all ingredients assembled and in place before beginning.

Ingredients:

1 each 2 ½ to 3 # Whole Dungeness Crab (precooked)
1 Bunch basil (whole leaves, discard stems)
1 each Serrano Chile (thinly sliced)
4 Cloves Garlic (thinly sliced)
1 teaspoon chopped garlic
2 cups Wondra® Flour
1 Tbl pimenton dulce (sweet and mild Spanish paprika available from world spice)
2 Tbl Orange Zest (zest of one orange)
2 egg yolks
1 Tbl Lemon Juice
2 Slices of rustic loaf bread for bruschetta 3/4” thick
1cup Canola/olive oil blend
Kosher salt to taste

Prepare Crab

Method:

- Remove and reserve carapace from crab, taking care to reserve any fat and liquid from shell.
- Remove and discard lungs.
- Crack body in half then using a sharp knife, cut legs from body. Cut body into halves again yielding four pieces.
- Using back side of knife, gently crack each Maras section and leg tip just enough to allow easy access and penetration of oil but to still remain in tact.

Rouille:

In a small mixing bowl add egg yolks, 1 tsp chopped garlic, lemon juice, 1 teaspoon pimenton dulce, salt and crab liquor/ fat. Slowly emulsify with 4 ounces of canola olive oil drop by drop at first and faster as emulsification forms. Chill mixture.

Preheat oven to 400 degrees.

Bruise one clove garlic and rub bruschettas with clove then brush with olive oil
Toast in oven until golden brown timing with the cooking of crab to be removed at the same time

Angry Crab:

- In a large mixing bowl toss wondra flour and remaining pimenton dulce with 1 teaspoon kosher salt.
- Add crab, toss well and shake to remove excess flour and place on a dinner plate
- In a large sauté pan, heat 4 ounces of canola / olive oil blend over high heat until very hot. Oil should be beginning to smoke when you add crab.
- Remove pan from heat and carefully slide crab from plate into hot oil and quickly return pan to high heat. Do not shake pan until pieces begin to caramelize. When crab pieces begin to brown on one side, turn over and add sliced garlic. When garlic starts to color add basil and stir to crack basil in hot oil. Be careful when adding basil to oil because it will pop a little.
- Toss crab and continue to fry until basil is crisp and garlic slices are golden brown but not burned.
- Remove from heat add orange zest, Serrano Chile and salt to taste and remove from heat
- Place bruschettas on serving platter, top with crab, drizzle with rouille and garnish with crab carapace.