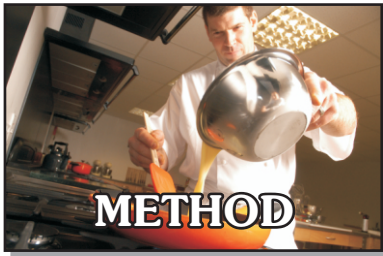


# Salad of Fresh Crab & Watermelon with a Mango & Corriander Salsa

300g	White crab meat	Crab Tuille Mix
½	Watermelon	85g Butter
1	Ripe mango	65g Icing sugar
2dstspn	Chopped coriander	90g Egg white
½	Red chilli finely diced	85g Plain flour
1	Spring onion chopped	1dstspn White crab meat
	Salt & pepper	1dstspn Poppy seeds
		Salt & pepper



Fruit chopping board  
 Palette knife  
 3 x mixing bowls  
 Non-stick mat or greaseproof paper  
 Baking tray  
 Electric mixer  
 Cooks knife



## Tuille mix

Cream butter and icing sugar in a bowl with the mixer. Slowly add the egg whites and add the flour and the crab meat and mix into a smooth paste. Refrigerate until required.

Preheat oven to 170oC. Place a teaspoon of the tuille mix on the non-stick mat and spread out with a palette knife or the back of a spoon. Repeat until you have sufficient tuilles leaving a little space between.

Sprinkle with poppy seeds and cook for 7 to 8 minutes until just golden brown. Remove and allow to cool. Store in airtight container.

## Salsa

Finely dice the peeled mango and place in a bowl. Add the coriander, diced chilli and spring onion and leave to infuse.

## Watermelon

Slice the melon lengthways into 4cm sections. Take a cutter and cut out a circle from each section. Set the rest of the melon to one side to be used in the juice or coulis.

## Assembly

Place the melon in the middle of the plate and place the crab in the centre. Dress the top of the crab with frisee lettuce.

Place a teaspoon of the salsa at about 5 points around the plate.

Make a precise slit in the side of the melon and place the tuille in the slit so it stands up.