

## NORTH SEA CRAB WITH KOJI AND GREEN ASPARAGUS

### Components

Spinach Cream  
Koji Jelly

Horseradish Sauce  
Basil Oil

### SPINACH CREAM

200 g spinach  
40 g parsley  
30 ml milk  
1 tsp cumbava oil  
olive oil  
cayenne pepper

1. Blanch the spinach and parsley.
2. Put in blender along with the milk and blend until smooth.
3. Season with cumbava oil, cayenne pepper, and salt.

### KOJI JELLY

(only with thermomix) if you don't have one, you can make it without the jelly

400 ml milk  
140 g sosa vegetal  
100 g koji rice  
1,5 water

1. Put all ingredients together in a thermomixer and allow to boil at 100 degrees.
2. Transfer mixture to a square pan or container (not too deep).
3. Cool in refrigerator to allow mixture to set.

4. Once the mixture is set, remove from refrigeration, (turn the tray) to cut the square set mixture diagonally so you get two, very thin triangles.

## HORSE-RADISH SAUCE

750 ml buttermilk  
250 ml cream  
100 ml lime juice  
75 g lime zest

1. Blend all ingredients in a thermomixer or blender until smooth.
2. Strain through a fine sieve.
3. Season with salt and pepper.

## BASIL OIL

200 cl basil  
400 cl sunflower oil

1. Blanch the basil.
2. Blend in thermomixer or blender for 3 minutes.
3. Strain through a paper towel or similar.

## FINISHING THE DISH

Note: You won't need all the cream of spinach or horseradish sauce

1. Clean the North Sea crab.
2. Mix the crab with the spinach cream, chopped spring onion and chives, olive oil, and salt until it is smooth.
3. Fill a container with ice cubes.
4. Cut the asparagus into thin ribbons with a vegetable peeler, then cut these pieces diagonally and place them in the ice water.
5. Using soup spoons or a quenelle form, make a quenelle (elongated form) of the crab salad and carefully fold the koji jelly around it.
6. Place a few slices of asparagus on the quenelle.
7. Mix the horseradish sauce (froth first) with the basil oil and dress the sauce around the dish (possibly at the table).