

"PANAMONTANA" FLYING CRAB SOUP, SEA PURSLANE AND COURGETTE, COSI

🕒 45 mins.

👩‍🍳 Difficult



MATERIALS

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Brown crab

Flying crab soup

250 g flying crab
2 onions
2 carrots
4 cloves of garlic
20 g curry powder
150 g tomato pulp
100 g cognac
1 l water
4 star anise

Coffee oil

50 g maize oil
20 cl Cosi coffee
2 lemon zests
1 orange zest

Courgette

1 courgette, spiralised
drops of lemon juice
50 g of sea purslane, rinsed
1 tbsp maize oil
50 g cream, whipped
sea salt, pepper

INSPIRATIONS



HOW TO MAKE !

Brown crab

Boil the brown crab for 5 minutes in a court-bouillon. Remove from the hob and let cool down. Take the crab out of the stock and chop it up. Remove the meat. Season with salt, pepper and olive oil.

Flying crab soup

Quickly sauté the flying crabs and the crab shells of the brown crab. Add the onions, the carrots, the garlic, the curry and the tomato pulp. Add the cognac and water. Add the star anise. Season with salt and pepper. Cook for 20 minutes. Puree and strain with a fine sieve.

Coffee oil

Mix the maize oil, with the coffee, the lemon and the orange zests and let simmer for 15 minutes over low heat. Season with sea salt.

Courgette

Drizzle some drops of coffee oil over the courgette spaghetti and season with salt, pepper and lemon juice. Sauté the sea purslane in the maize oil, seasoned with pepper, until al dente.

Serving

Place the crab meat in a mould and arrange in a bowl. Arrange the sea purslane and the courgette spaghetti on top. Pipe some whipped cream on the plate, with a teaspoon of coffee oil and pour over the flying crab soup.