



Kaviari Maison

BLUE CRAB WITH OSIETRA GOLD CAVIAR



RECIPE IDEAS

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Blue Crab with Osciètre Gold Caviar

Serves four

Preparation time: 25 min

Cooking time: -

125 g Kaviari Osciètre Gold caviar · 350 g Mediterranean blue crab meat · 1 fennel bulb · juice and zest of 1 lime · a few thin slices of lime · 40 ml olive oil · 40 g mixed fresh herbs (dill tips, chervil, tarragon and flat-leaf parsley) · pepper

Using a mandoline, thinly slice the fennel. Combine the juice and zest of one lime, season with a few turns of freshly ground pepper, then add the olive oil and whisk lightly to emulsify.

In a bowl, combine the fennel and crab meat, then arrange on a plate. Drizzle with the dressing, add a few thin slices of lime, then generously top with caviar. Sprinkle with the fresh herbs before serving.