



Maneki® Tempura Soft Shell Crab with Chorizo Gravy (Serves 6)

Ingredients:

SOFT SHELL CRAB:

AP flour, separated – 1 cup & 2 TB
1 TB salt
1 tsp cayenne
1 cup light beer/lager/Japanese
6 pieces, Whale size Maneki® Mangrove Soft Shell Crab.
Defrosted and paper towel dried as much as possible by gentle squeezing and patting down.
Vegetable oil for frying

CHORIZO GRAVY:

1 package of chorizo tube, 6oz.
2 TB AP flour
2 sticks of butter
One pint of heavy cream
1 lb fingerling potatoes

WATERCRESS SALAD:

3 packed cups of watercress
2 shallots sliced thin
1/3 cup of rice vinegar
1/4 cup of sugar

Preparation:

1) Heat up fryer with oil to 375°F. **2)** Add potatoes to a medium pot and filled with cold water just above them. Bring to a boil and reduce to simmer and cover until potatoes are easily poked through with a skewer. 15 minutes total. **3) For Batter:** Whisk together 1 cup flour, salt and cayenne in a bowl until combined, then add beer, whisking until smooth. **4)** Submerge soft shell crab in batter to coat evenly around. Work with as many as fryer can fit so that they do not touch when frying. Fry for about 2-3 minutes each side while flipping over half way during cooking. Transfer soft shell crab to rack above sheet pan with paper towels and let rest. **5)** Add 1/2 stick of butter to a medium sauce pan on medium high heat, bring to a sizzle and add chorizo. Stir and cook until slightly brown all over. Next add 2 TB flour, cook for 2-3 minutes. Slowly add 1/2 pint (1 cup) of the heavy cream, bring to a boil and reduce to heat to simmer. Continue until gravy thickens. If too thick, add 1oz of water at a time to thin out to gravy consistency and your preference. Season with salt and pepper and set aside covered to keep warm. **6)** With skin on the ready cooked potatoes, leave on simmer and add remaining butter to the pot and smash using a potato masher. Slowly add remaining heavy cream while continuing to smash and mix until the potatoes are smooth and a bit liquidity (it will thicken up shortly). Season with salt to taste. **7)** Dissolve sugar into rice vinegar well. Toss shallots and watercress together, season with salt and pepper. **8) Plating:** smooth potatoes down to one side, chorizo gravy next. Take each soft shell crab and cut on a bias into 3 pieces per plate. Stick crab onto gravy potatoes so they stand. Next to the main, add small handful of watercress salad.

Please contact your DNI Group representative today.

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