

# The Masons Arms



Fabulous food and a traditional local

## Salad of Crab with Orange and Star Anis Dressing



### INGREDIENTS

320g White Crab Meat  
150g Crème Fraiche  
8 Leaves Coriander (Finely Chopped)  
1 Orange  
Salt & Freshly Ground Pepper

### FOR THE CUCUMBER

1 Cucumber  
100g White Wine Vinegar  
50g Sugar

### Method:

Boil together the white wine vinegar and sugar, cut the cucumber into long "Spaghetti" strips, avoiding the seeds in the centre. Whilst boiling add the cucumber and then remove from the heat immediately. Leave the cucumber to cool in the liquid. This cucumber will keep for at least 24 hours refrigerated, so can be made in advance.

### FOR THE DRESSING

3 Star Anis  
200ml Orange Juice  
2 Pinches Sugar  
1 Tsp White Wine Vinegar  
100ml Good quality Olive Oil  
1 Pinch of Salt

### Method:

Boil together the Orange Juice, Sugar and Star Anis. Reduce by half leaving 100ml of liquid. Leave to cool and infuse for at least 3 hours. Add the White Wine Vinegar and the Salt and then with the aid of a hand blender incorporate the Olive Oil, once again this can be made in advance and will keep at least 24 hours refrigerated.

### SERVING

Segment the Orange for garnish.

In a bowl combine the Crab Meat, Crème Fraiche and Coriander, season with a little salt and some freshly ground pepper.

Drain and neatly arrange some of the cucumber on the plates and on top of this carefully place the crab mixture. Garnish with the orange segments and some salad leaves, serve immediately. Delicious!



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