# Crispy soft shell crab with a chilli dip



## Used bresc products




Bresc Chunky salsa tomato 1000g




Bresc Coriander puree 450g




Bresc Harissa spice mix 450g




Bresc Madras 450g




Bresc Red chilli puree 450g

## Ingredients

10

- 250 g tempura flour
- 250 g Bresc chunky salsa tomato
- 125 g Bresc harissa
- 100 g crème fraîche
- 65 g Bresc red chilli puree
- 50 g Bresc coriander puree
- 50 g coriander, leaves
- 50 g sesame seeds
- 50 g sesame seeds, black
- 13 g Bresc Madras
- 20 soft shell crabs
- 10 avocados
- 3 red onion
- 3 head lettuce
- 3 lime
- 3 spring onion
- 5 dl mineral water, sparkling
- 5 dl mayonnaise
- prawn crackers
- salt and pepper

## Preparation method

Heat the deep-fryer to 180 °C. Mix the sparkling mineral water into the tempura flour, then stir in the Madras and sesame seeds. Cut the spring onion into rings. For the chilli dip, mix the mayonnaise with the harissa and red chilli puree. Clean the avocados and cut in two. Mash the remainder to make a mousse and mix it with the grated rind and juice of half a lime, a little chilli mayonnaise, the coriander puree and the crème fraîche. Season with salt and pepper. Loosen the leaves of the lettuce and rinse if necessary. Arrange the dish in large glasses or small bowls, starting with a little chilli mayonnaise at the bottom, then the avocado mousse and then more mayonnaise, chunky tomato salsa and lettuce. Dip the crabs in the tempura batter and deep-fry them until they very crispy. Drain off the fat on kitchen paper and sprinkle a little salt on them. Place them on the lettuce and garnish them with a little coriander, spring onion, black sesame seeds, prawn crackers and a little mayonnaise.

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