

Honto

POP UP RESTAURANT

YORKSHIRE CRAB

SERVES 4 AS A STARTER

PEA PUREE

300g frozen peas
3g salt
15g sugar
50g water

Thaw the peas and blend with the remaining ingredients.

CRAB MIX

300g white crab meat
75g brown crab meat
15g finely chopped chives
zest and juice of 1 lemon
zest and juice 1 lime
3g celery salt
15g finely chopped dill
25g mayonnaise

Combine all the ingredients together thoroughly, check for seasoning and chill until needed.

FRESH PEAS

400g fresh peas in shell
10g finely chopped chives
zest and juice of 1 lemon

Bring a large pan of salted water to the boil. Whilst you are waiting, pod the peas and set up a bowl of iced water to cool the peas in. Blanch the peas for about 2 minutes or until just cooked, drain and submerge the peas in the iced water. When cool, shell the individual peas and mix with chives and lemon juice when serving. Do not do this in advance as the peas will turn brown from the acidity.

BUTTERMILK AND HORSERADISH GRANITA

300g buttermilk
3g salt
either 50g fresh horseradish or 20g horseradish sauce

Transfer the ingredients to a blender and blend till smooth. Allow to sit at room temperature for 30 minutes then strain through a sieve and freeze. When serving, scrape with a fork to create the granita.

