

Crab Salad Stack

Wine Pairing: Longview
Queenie Pinot Grigio
Serves: 10

Prep Time: 20 min
Cooking Time: 8 Min

Instructions

- 1:**
For the sauce, combine all ingredients in a jar and shake until sugar is dissolved. Set aside.
- 2:**
For the dressing, whisk all ingredients and set aside.
- 3:**
Gently combine the crabmeat, cucumber, coriander, mint and sauce.
- 4:**
Toss sliced avocado in lemon dressing.
- 5:**
To assemble stacks. Place a layer of avocado in bottom of each ring**. Top with crab salad and then orange segments. Remove tube and dress with remaining dressing. Garnish with coriander leaves.

**You'll need 10 rings that are 8cm high and 6cm in diameter (most local hardware stores will help cut some pipe to make these for you).

Notes

A summer delight!!

Ingredients

SAUCE

60ml fish sauce
75ml water
75ml lime juice
1 Tbsp palm sugar—grated
1 tsp minced garlic
1 red chilli—deseeded, finely chopped

DRESSING

30ml lemon juice
150ml olive oil
Salt & Pepper to taste

SALAD

450g fresh cooked crabmeat
1 continental cucumber
1/2 bunch coriander, chopped
1/2 bunch mint, chopped
1 Tbsp SAUCE (see above)
1 avocado, peeled and sliced
3 oranges, peeled and segmented
Coriander leaves to garnish

