

Executive Chef Karl Wulf's

Crayfish Recipe

CRAYFISH

1 whole crayfish

50g nori paste with yuzu kosho

50g unsalted butter

- Remove tail from crayfish by cutting underside of tail open. Reserve tail and trim for plating. Skewer crayfish with 2 skewers to prevent too much curling.
- Combine nori paste and butter then vac pack with the crayfish tail 2 times to make sure skewer is not piercing bag.
- Sous vide at 54 degrees for 40 mins then open bag reserving liquid. Finish crayfish over konro at high heat to impart flavor quickly and leave to rest for 5 minutes. Char tail as well to give flavor and "cook".

KEFIR MILK DRESSING

(200ML USED FOR DISH)

15g Dijon mustard

165ml olive oil

200ml kefir milk

1 Each finely chopped shallot

30g saltbush leaves

30g samphire

30g karkalla

5g sea salt

- Blend all until smooth then strain. Check seasoning

TO PLATE

Pour kefir milk dressing on bowl, top with crayfish tail shell and fill with sliced crayfish. Dress crayfish with the reserved nori butter and add saltbush leaves for texture and flavor.

