

Whitby Crab and Fennel Marmalade Stack with mascarpone and pink grapefruit dressing

Serves 4

Ingredients

You will need 4 (one portion size) metal rings to make this dish.

4 dressed Whitby crabs with crab shells removed

80 gm mascarpone

2 fennel bulbs

100 gm sugar

30 gm champagne/white wine vinegar

2 tablespoons quince, apple or pear jelly

2 pink grapefruits

4 small portions of mixed salad leaves

For the dressing

1 small bunch of dill

2 level tablespoons Dijon mustard

1 large shallot peeled and finely chopped

40 ml olive oil

40 ml vegetable oil

30 ml champagne/ white wine vinegar

Pick and chop the dill leaving 4 sprigs for garnish of the stacks.

Mix the mustard in a bowl with the shallots.

Whisk in the vinegar and slowly dribble in the oils.

Add the chopped dill.

To prepare the marmalade

Thinly slice the fennel (using a food processor or mandolin if possible) and fry in a little vegetable oil until soft.

Add the sugar and champagne/ white wine vinegar and cook until the mix is dry.

Add the quince jelly and cook for a few minutes until heated through.

Correct the sweetness with a little more sugar or vinegar as necessary and allow to cool.

To assemble the stack

Place a layer of fennel marmalade in the base of the metal rings.

Mix the crab with the mascarpone and add a layer, pressing down.

Repeat this twice so you have 3 layers of fennel and crab in each ring.

Place on a high shelf in the fridge to set and cover with cling film.

Peel the grapefruit with a knife and remove all the pith and skin, then carefully cut out each segment .

Place excess juice from the grapefruit in the dressing.

Place the rings on the 4 plates and garnish each plate with a mound of washed mixed lettuce.
Place the pink grapefruit segments artistically around the plate.
Drizzle the dressing over the salad and around the plates.
Remove the metal rings from the stacks.
Garnish with some fresh dill.

Serve with a glass of Muscat wine, iced lemonade or fruit punch.