Compressed salted watermelon, curried crab

Ingredients for 4 people:

600g thick watermelon slice, skin on

2tbsp of picked greek basil

Salt and pepper to taste

½ tsp crushed toasted fennel seeds

200g white fresh crab meat

Dressing:

4tbsp olive oil

1tsp lime juice

1tbsp lemon juice

1 tsp of Dijon mustard

Salt and pepper to taste

Curry oil mix

10g smoked paprika

150g coriander seeds

100g cumin

22g black pepper

25g Raz El Hanout

15g cinnamon

25g turmeric

30g fennel seeds

Garnish:

Borage flowers

Fresh coriander

Remove the skin and the white part around the slice of watermelon. Season with salt on both sides and sprinkle the fennel seeds, also on both sides. At the restaurant we vacuum pack the watermelon to extract the air which gives the flesh of the melon a wonderfully meaty texture and deep colour. This result can be closely achieved by squeezing the slice of watermelon between two sheets of cling film with a plate on top and a weight over to push it down. Leave it for a minimum of 20 mins.

For the dressing, mix all the ingredients in a small bowl with a little whisk and check the seasoning.

Toss the spices for the curry mix one by one in a frying pan except the paprika. Only for the spices to release their scented oils do not colour. Cool all the spices on a flat tray then crushed finely in a pestle and mortar or a coffee grinder.

Curry oil:

In a small pan, place I heaped tablespoon of spices, 100ml of corn oil over then place on very low heat, stirring from time to time for 15mns. Then take off the heat and leave to cool down. When completely cool, add 50ml of olive oil and pass through a mousseline cloth.

With 1 egg yolk, a teaspoon of Dijon mustard and 50ml of this curry oil, make a mayonnaise. Season with salt and lime juice.

Mix the crab with the mayonnaise.

To dress :

Slice the melon finely and lay nicely on plates, shape the crab mixture in a quenelle and place over the melon. Finish the plates with the borage and coriander, then drizzle a bit of curry oil.

The rest of the curry mix can be stored in an airtight container for further use.