Crispy Soft Shell Crab Sliders

SERVES: 4

*This recipe is inspired by the street food of Thailand, USA and London.*

4 large fresh soft-shell crabs

2g Salt

2g Cracked black pepper

Juice of 2 limes

4 Brioche burger buns, split

100ml Sriracha sauce

4 leaves of baby gem lettuce, washed and picked

Guacamole:

2 large Avocado, peeled and stoned

1 Green chilli, seeded and finely chopped

1 small Red onion, finely diced

50g Coriander leaves, picked and finely chopped

20ml Lime Juice

Salt and pepper to taste

Tempura batter:

125g all-purpose flour

8g baking powder

340ml sparkling water

5g cayenne pepper

2g salt

To prepare the crab, remove the lungs and tail and arrange the crab on a large platter. If using frozen crab this will have already been done for you. Sprinkle with seasoning, pour over the lime juice over and let marinate for at least 30 minutes, refrigerated. When ready to cook, season lightly with salt.

For the batter, sift together the flour and baking powder. Whisk in the water until the batter is smooth, then add the remaining ingredients, seasoning with cayenne and salt to taste. Dip each crab into the batter and coat well. Heat the fryer t0 180C and carefully place the crab into the hot oil and fry for about 2 minutes until golden brown. Remove with a slotted spoon and drain on paper or clean towelling. For the guacamole mash the avocado with a fork and mix in the chilli, onion, coriander, lime and seasoning.

To assemble, lightly toast the brioche buns. Place a lettuce leaf on the base of each bun and divide the guacamole evenly on top. Place a tempura crab on each and a dollop of hot sriracha sauce. Cover with the top of the bun and secure with a skewer and serve immediately. Enjoy it on its own or with sweet potatoes fries and an apple and fennel slaw.