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**Preparation time:** 1 hour 30 minutes  
**Cooking time:** 55 minutes



## Ingredients

For 4 people

1 kg king crab  
1 kg frozen peas  
4 dl chicken stock  
1 dl cream  
20 g butter  
0.5 kg fresh peas  
Salt  
Cress mix  
50 g almonds w/o membrane

## Preparation

Cut the crab meat free of the shells, roll it tightly like a sausage in cling film and poach it 25 minutes at 48 °C in the **fusionchef** sous vide water bath. Before serving roast it carefully.

Take the fresh peas out of the pods and shortly glaze them in a little water, butter and salt before serving.

Vacuum half the frozen peas with butter and approx. half the chicken stock. Cook sous vide for 30 minutes in the **fusionchef** sous vide water bath at 80 °C and blend it with cream, salt and the rest of the chicken stock. Sieve through a cone sieve and froth with a hand blender.

Blanch the rest of the frozen peas for 30 seconds in lightly salted water and blend to a purée. Season with salt.

The almonds are roasted until golden brown and then chopped.  
The cress is cut and used for decoration.

Serve the crab in one side with cress mix on top. On the other side place the fresh "boiled" peas, chopped almonds and purée. On top of this the pea froth.

This recipe was generously provided by Jonas Mikkelsen.