

KITCHEN CABINET

with Annabel Crabb



LOUISE PRATT: Scallop Fritter Entre & Crab Pasta



Recipe: Entre - Scallop Fritters with Chilli Jam

Scallop Fritters

This dish is super easy (unless you make your fritters from scratch the traditional way)

Ingredients:

- 2 fresh chilli finely diced
- 1 large bunch of coriander finely chopped including stalks
- 2 heaped table spoons of shredded coconut
- 500gm raw scallops (snap frozen is fine) use prawn if you like.
- 2 medium sized red onions
- 500gml packet of Urad Dahl Vada mix (from an Indian food shop) look for breakfast fritters shaped like doughnuts
- A large pinch of each of the following
 - Cumin
 - Cardamon
 - Chilli powder
 - Salt
 - Pepper
- You can also buy your coconut and spices from an Indian store.



Method:

1. Mix together batter mix according to instructions. It will need to stand for 10 minutes before adding further ingredients.
2. Add your spices and coconut then mix.
3. Add scallops, onion and coriander and mix.
4. In a wok or large pan heat vegetable oil until smoking.
5. Using two desert spoons shape your fritters one at a time and drop them into the oil as you go.
6. Fry until golden turning to ensure even colour and cooking.
7. Serve on salad leaves with Tomatoe chili jam on the side.

Chilli Jam:

There are lots of versions on the internet – but make sure you include the fish sauce. It's worth quadrupling the quantities to make a bigger more.

Ingredients:

- 1kg ripe tomatoes
- 8 red chillies (I used much less than this as I used very hot habaneros from my garden)
- 8 cloves garlic
- 10cm of ginger, peeled and coarsely chopped
- Large Table spoon of Asian fish sauce
- 600g sugar (I used both caster sugar and brown sugar as it's what I had in the cupboard)
- 150mls red wine vinegar (optional)

Method:

1. I core my tomatoes with an apple corer and chop into large chunks.
2. Put a third of the tomatoes with the chillies, garlic, ginger and fish sauce purée in a blender or food processor. (if the volume is too much do it in two halves)
3. Place the puree, sugar and vinegar in a heavy bottomed saucepan and gradually bring to a boil while stirring constantly.
4. Once boiling turn it down to a gentle simmer and add the remaining tomatoes.
5. Cook gently for 40-50 minutes, stirring often and scraping down the sides of the pot.
6. Jam has reached setting point when it has syrupy and very thick. (Test on the back of a spoon) Poor into warm sterilised jars – I boil old jars and lids and then pop them in the oven. (warm stops them cracking)

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Recipe: Crab Pasta

I don't have exact quantities for this dish. I just kind of do it!

Ingredients

- 500g raw crab meat – I bought mine frozen
- 200gm of butter
- Large Bunch Fresh Italian Parsley
- Chives
- Half a Manjimup truffle
- Parmesan cheese

Pasta: Egg pasta (or buy your own egg pasta 300g)

Ingredients

3 eggs (or six yolks) I will do either – Aram likes cooked egg white because he is a gym junkie.
300gm 00 pasta flour

Method:

1. I use the beater on the kitchen aid to combine and then the dough hook to knead.
2. I push the pasta through the pasta attachment on my Kitchen aid and then hang on a stand.

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3. Throw into a large pot of salted boiling water. Fresh Pasta will only take a few minutes to cook.
4. I use a wok – melt butter and warm till bubbling.
5. Add parsley, chives and raw crab meat.
6. Simmer briefly until just cooked.
7. Add shaved truffle.
8. Toss through cooked pasta and serve topped with parmesan and more truffle, accompanied with more finely grated parmesan cheese.