

Warm Crab and Haricot Vert Salad with a Light Curried Vinaigrette

(Yields: 4 Servings)

For this recipe you will need:

Light Curried Vinaigrette:

- 1 tablespoon Spanish Sherry vinegar or Champagne Vinegar
- ½ teaspoon Dijon-Style Mustard
- Salt & pepper, to taste
- 3 tablespoons virgin olive oil
- 1 small clove garlic, minced
- 1 tablespoon shallot, minced
- 1 tomato, blanched, peeled, seeded, diced
- 2 tablespoons fresh chives, finely sliced
- 1 tablespoon sliced almonds, lightly toasted

Croutons:

- 6 slice French baguette, about ½-inch thick
- ½ tablespoon virgin olive oil
- 1 teaspoon prepared horseradish, drained
- 3 tablespoons whipped cream
- Salt, to taste

Salad:

- 1 head Belgium endive
- 1 small head radicchio
- 1 small head green leafy lettuce, such as Bibb, Romaine, or Frisee
- 12 oz haricots verts, trimmed and blanched
- 12 oz fresh jumbo lump crabmeat, or Maine crabmeat, kept warm in low oven
- Salt & pepper, to taste
- 1 teaspoon curry powder

To prepare the vinaigrette, whisk together the vinegar, mustard, salt and pepper in a mixing bowl. Whisk in the olive oil, garlic, and shallots until emulsified. Add the tomato, chives, and almonds and set aside.

To prepare the croutons, preheat the oven to 375F. Lightly brush both sides of the bread slices with the olive oil and place on a baking sheet. Toast in the oven for about 10 minutes, or until crisp and golden.

Meanwhile, combine the horseradish, whipped cream and salt in a mixing bowl, and keep refrigerated until needed.

Separate and wash the leaves of the endive, radicchio and lettuce. Pat dry and set aside.

When you are ready to put the salad together, reheat the haricots verts by briefly plunging into boiling water. Remove immediately and drain.

Place the crab and warm haricots verts in the mixing bowl with the vinaigrette and curry powder, gently toss together and adjust the seasonings if necessary. Arrange the beans in the centre of each serving plate with the radicchio and lettuce around them and the endive leaves sticking out from the mound like spokes. Spread the horseradish and cream mixture on the croutons, and serve 2 croutons on the side of each plate.