

KONA CRAB, CABBAGE, KIMCHI BUTTER MINI TACOS



Serving 4 (6 mini tacos each)

2 whole Kona crab

Kimchee Sauce:

1 gelatin sheet
1/2 cup water
3 ounces unsalted butter, diced
1 1/2 tablespoons rice vinegar
2 teaspoons Three Crab fish sauce
2 teaspoons finely grated peeled fresh daikon
2 teaspoons finely grated peeled fresh ginger
2 teaspoons sambal sauce
1/2 teaspoon finely grated garlic
1/2 teaspoon honey

Cabbage:

1 green cabbage leaves
1 red cabbages leaves
2 teaspoons olive oil
Kosher salt

To make kimchee sauce:

Place the gelatin in a bowl of ice cold water and set aside until the gelatin softens, about 5 minutes. Meanwhile, bring the 1/2 cup of water to a boil in a small saucepan over high

heat. Add the butter and blend with an immersion blender. Add the vinegar, daikon, sambal sauce, ginger, fish sauce, garlic, and honey, then blend well again with the immersion blender. Remove the gelatin from the ice water and stir it into the butter mixture until it is dissolved. Keep the sauce hot.

To prepare cabbage:

Using a 3-4 inch-round cutter, cut out 24 discs each of green cabbage leaves and red cabbage leaves.

Cook the green cabbage discs in a large saucepan of boiling lightly salted water for 30 seconds, then remove the cabbage discs from the boiling water and transfer them to a bowl of ice water to cool. Remove the cabbage discs from the ice water and pat them dry with paper towels. Repeat with the red cabbage discs.

Meanwhile, steam the cabbage discs in a Japanese bamboo steamer until they are hot. Remove the cabbage discs from the steamer and toss them in a small bowl with the olive oil and season them with salt.

In a big saucepan, add water, bring to boil. Add the crab, cook for 12 minutes. Place the cooked crab in a bowl in ice water, to cool. Open the crab, clean the meat, and crack the legs and clean the meat. Set aside.

Lay the cabbage on a plate. Place some crabmeat on each piece of cabbage. Spoon the kimchee sauce over the crab.

Eat with your hands, like a mini-taco.

