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Haco swiss



Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

Tian Of Blue Swimmer Crabmeat With Avocado & Tomato, Avruga & Flying Fish Roe, Coriander Hollandaise Sauce

Serves 4

Coriander Hollandaise Sauce

20g	Haco Hollandaise Sauce
175ml	lukewarm milk
45g	butter
10g	coriander seeds, toasted and ground

200g	crabmeat
15g	mayonnaise
10g	lemon zest
20ml	lemon juice, divided
1	Salt and freshly ground pepper, to taste avocado, pitted and diced

100g	tomatoes, diced
12	pea shoot sprigs, for garnishing
20g	flying fish roe, for garnishing
20g	avruga, for garnishing

- For the coriander hollandaise sauce: Mix the **Haco Hollandaise Sauce** and the lukewarm milk in a saucepan and bring liquid to a boil, stirring constantly until smooth. Add in the butter and the ground coriander seeds. Reduce heat and simmer for about 2 minutes, stirring occasionally. Remove saucepan from the heat and place over a water bath.
- Mix the crabmeat, mayonnaise, lemon zest and half the lemon juice in a mixing bowl. Season to taste with salt and freshly ground pepper. Mix the diced avocado with the remaining lemon juice and toss well. Set aside.
- To serve: Place a round mould into the centre of each serving plate and add a layer of diced avocado. Add a layer of diced tomatoes and top with a layer of crabmeat mixture. Remove the mould and spoon the coriander hollandaise sauce over. Garnish with pea shoot sprigs, flying fish roe and avruga.