Surimi “Crab” & Cucumber Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- "CRAB" SALAD - 4 pcs. Surimi a.k.a imitation crab. (Use real crab if you're a high roller) - Olive oil - Salt - finger-length cucumber portion, sliced thin - SAUCE - 2 tbsp. mustard - 2 tbsp. water - 1/4 cup fresh lime juice - 1/2 piece dried chili, chopped (how spicy do ya want it?) - 2 tbsp. ginger, peeled + chopped - 2 tbsp. + 1 tsp. grapeseed oil - 2 tbsp. + 1 tsp. olive oil - 1 tsp. salt

Instructions

This is a cold salad that works well as a small starter. Crunchy & soft. Sweet & spicy. - For the surimi/crab 1. Put surimi/crab in a bowl over ice. 2. Drizzle with olive oil. 3. Season with salt - For the sauce 4. Put everything, except the oils, in a blender and puree until smooth. 5. In a bowl, slowly add the oils into the paste while mixing. - To serve 6. Gently season surimi/crab and cucumber with olive oil and salt 7. Spread thin layer of sauce on the bottom of a cold bowl. 8. Arrange salad on top.