



Matching dish presented by SIWC Chef Jacqueline Mason for the Judging of the 2009 Sydney International Wine Competition.

Chilled Cucumber and Avocado Soup with Blue Swimmer Crab with Jansz Tasmania Premium Vintage Cuvée 2004

Serves 4

INGREDIENTS

- 1 Avocado, peeled, stone removed, flesh chopped
- 1 Telegraph Cucumber, peeled, seeds removed, chopped
- 4 Spring Onions trimmed and chopped
- 3 tbsp fresh Coriander finely chopped
- 3 tbsp Lime Juice
- 1 cup Coconut Cream
- 1 tbsp Canola Oil
- 1 tsp Sambal Oelek
- 1 cup fresh Crab Meat
- Salt and Pepper

METHOD

1. Place cucumber, avocado, spring onion in a blender.
2. Add 2 tbsp lime juice, 2 tbsp coriander and 1 cup iced water.
3. Season with salt and pepper. Blend until smooth.
4. Transfer to a large glass bowl. Stir in the coconut cream and adjust seasoning to taste.
5. Chill for at least one hour.
6. Combine canola oil, sambal oelek, crab meat and remaining 1 tbsp lime juice in a bowl.
7. Add the remaining 1 tbsp of coriander.
8. Mix well. Add salt if necessary.

TO SERVE

1. Spoon the soup in small glass dishes.
2. Top with a spoonful of the crab mixture.
3. Serve immediately.

