

DUNGENESS CRAB

Salad with Roe

Chef Clayton Allen, Soter Vineyards

1 lb. Dungeness crab meat

1 Bulb fennel, quartered, sliced

1/2 Cup Fennel fronds

**1/2 Cup Radish, thinly sliced,
then cut into matchsticks**

1/2 Cup Extra virgin olive oil

**1/4 Cup Yuzu
or 50/50 lemon and lime juice**

Salt to taste

Slice fennel bulb into quarters, vertically. Lay on a flat side and slice the fennel paper thin to the core, place in bowl.

Clean any dirt off the radish and slice in 1/8-inch slices. Stack the slices in manageable piles and then slice into small matchsticks. Alternatively, you can grate the radish on the smallest holes on your box grater or the smallest teeth of your mandolin.

Mix all ingredients in a bowl and let sit to marinate for at least 2 hours before serving.

Garnish with Tobiko or your favorite bright fish roe like Steelhead or salmon. Serve with crackers or enjoy as is!