

CALIFORNIA AVOCADO AND CRAB SALAD
with Grapefruit and Caviar

Serves 4

FOR THE AVOCADO

<i>2 each</i>	<i>Haas Avocados, mashed</i>
<i>½ each</i>	<i>Lime, Juiced</i>
<i>To Taste</i>	<i>Salt and Pepper</i>

Mash avocados in a bowl add lime juice and mix well. Season with salt and pepper and set aside.

FOR THE CRAB SALAD

<i>2 cups</i>	<i>Crabmeat, picked through to remove shells</i>
<i>1 Tablespoon</i>	<i>Tarragon, chopped finely</i>
<i>1 Tablespoon</i>	<i>Green Onion, chopped finely</i>
<i>2 Tablespoons</i>	<i>Celery, chopped finely</i>
<i>3 Tablespoons</i>	<i>Crème Fraiche</i>
<i>2 teaspoons</i>	<i>Red Pepper, diced ¼”</i>
<i>½ teaspoon</i>	<i>Paprika</i>
<i>½ each</i>	<i>Lime, juiced</i>
<i>To Taste</i>	<i>Salt and Pepper</i>

Combine all ingredients in a bowl. Mix gently, season with salt and pepper and set aside.

TO FINISH THE SALAD

<i>1 each</i>	<i>Grapefruit, cut into segments</i>
<i>2 Tablespoons</i>	<i>Grapefruit Juice</i>
<i>2 Tablespoons</i>	<i>Olive Oil, Extra Virgin</i>
<i>4 Tablespoons</i>	<i>Caviar</i>
<i>1 small bunch</i>	<i>Watercress</i>
<i>1 each</i>	<i>Tomato, halved and seeded, keeping the outside membrane intact.</i>

Lay large heart shaped cookie cutter on a plate. Fill the heart shape with the avocado mixture and remove the cutter. Lay a smaller heart shaped cookie cutter on top of the avocado mixture and gently fill the shape with the crab salad. Remove the cutter. Place a tablespoon of Caviar on top of the crab salad. Using a small heart shaped cookie cutter cut hearts out of the outside membrane of the tomato. Stick the point of the tomato heart into the caviar. Arrange four grapefruit sections around each plate. Garnish with watercress and drizzle with grapefruit juice and olive oil.