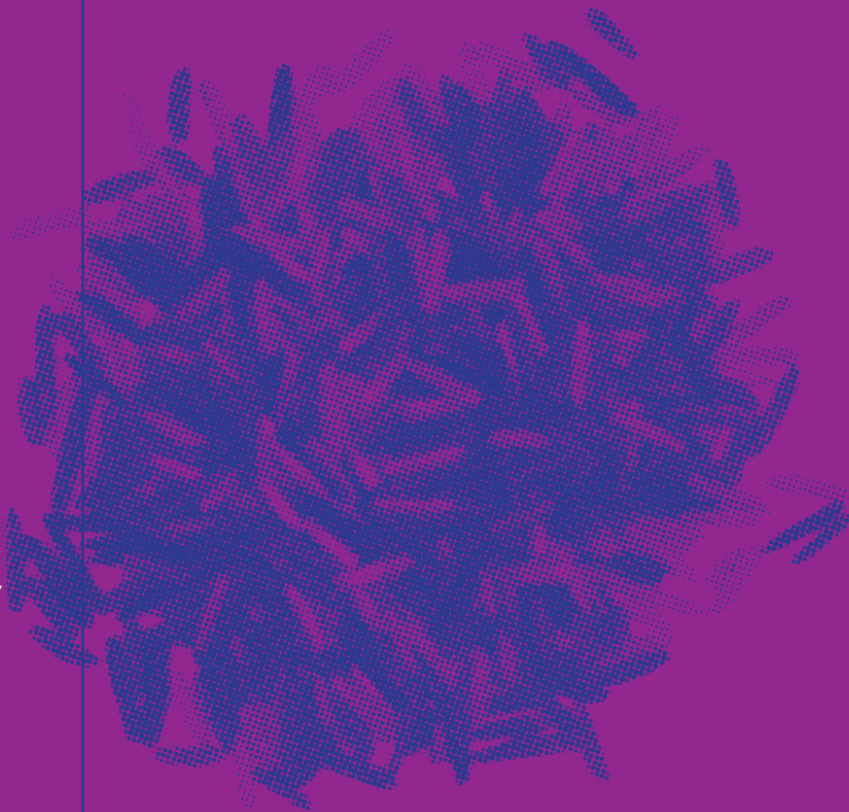


## Chef Tim Blake

@cheftimb

As a child, we always had a crab salad as a starter for our festive lunch. It would be one of the few times each year we would have crab, so I have incorporated both a crab salad and a luxurious crab custard into this dish. I paired the crab with a spicy jollof rice using Liberian wild rice, which alongside being highly nutritious, supports almost exclusively female smallholder rice farmers that use chemical-free farming techniques, no pesticides and no chemical fertilisers. All farms are intercropped with corn, peanuts, sesame seeds, garden eggs, hot peppers and okra. FABRAR is a female-owned and operated business, and takes particular care of women farmers, farm owners and mill workers.



# Liberian Jollof Rice with Crab Salad & Crab Custard

## Jollof Sauce

rapeseed oil  
 975 g tomatoes, chopped  
 375 g red pepper, cut into large chunks  
 225 g red onion, cut into large chunks  
 38 g garlic, cut into large chunks  
 38 g ginger, cut into large chunks  
 33 g scotch bonnet chillies, deseeded  
 15 g black garlic  
 23 g crayfish powder  
 13 g dried chipotle chillies  
 22 g hot paprika  
 15 g black peppercorns  
 23 g Madras Curry powder  
 13 g smoke powder  
 11 g ground cinnamon  
 8 g cumin seeds, toasted then ground  
 8 g tabasco  
 15 g tamari  
 8 g fish sauce  
 8 g Worcestershire sauce  
 49 g sugar  
 15 g salt  
 750 g dashi, to loosen the mix

## Crab Salad

125 g white crab meat, picked  
 ¼ bunch coriander leaves  
 13 g chives  
 ¼ apple  
 2 g paprika  
 2 g ground turmeric  
 2 g freshly ground black pepper  
 salt  
 lemon juice

## Crab Custard

225 g brown crab meat  
 50 g egg yolks  
 15 g fresh ginger  
 10 g garlic  
 ½ scotch bonnet chilli, deseeded  
 75 g whipping cream  
 75 g milk  
 smoked salt

## Rice

500 g Liberian wild rice

## METHOD:

To begin, make the jollof sauce – this will later be used to cook the rice. Add a generous amount of rapeseed oil to a very hot pan and, when smoking, add the tomatoes. Leave the tomatoes to sizzle in the oil for several minutes, allowing them to slightly burn and smoke on the bottom. Turn over after 5 minutes and continue to cook on a high heat until reduced and broken down.

Toss the roughly chopped peppers, onions, garlic and ginger in some oil and grill until very charred. Place all the charred vegetables into the reduced tomatoes, along with the spices and other condiments (save the dashi for later). Cover with a lid and cook on a low heat until soft and reduced.

Blitz very well, loosening with the dashi to adjust the consistency to that of a smooth sauce, and pass through a sieve. Transfer the pulp remaining in the sieve to a bag made from double layers of muslin and use this to squeeze out the last drops of sauce.

To make the crab salad, finely slice the coriander leaves with a very sharp knife. Finely slice the chives into small rounds. Peel the apple and dice very finely. Mix all the ingredients well and reserve in the fridge.

For the crab custard, blitz all the ingredients in a high-power blender for 5 minutes, then pass through a fine sieve into a pan. Heat the mixture gently on the hob, until thickened enough to coat the back of a spoon.

Wash the rice well, then drain. Place in a large pan with the jollof sauce and simmer until cooked through. To serve, roast the rice in a hot pan.

Divide between bowls, drizzle with the crab custard and top with the crab salad. Serve immediately garnished with fresh sorrel.

