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
- 2.3 g dried chipotle chilli
- 2 g black peppercorn
- 22 g Madras Curry powder
- 1.3 g smoked salt
- 0.8 g tabasco
- 0.8 g tamari
- 0.8 g fish sauce
- 49 g sugar
- 15 g salt
- 750 g dashi, to loosen the mix

**Crab Salad**
- 125 g white crab meat, picked
- 1/4 bunch coriander leaves
- 13 g chives
- 1/4 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
- 1/2 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.