

## APPLE'S WEEK

# CHILLED CRAB AND APPLE SALAD

### Ingredients (for 4 to 6 people)

200 g mixed lettuce leaves  
1 Belgian endive  
400 g crab meat  
2 apples  
4 spring onions  
1 lime  
¼ bunch fresh coriander  
4 cl olive oil  
6 pinches table salt  
6 pinches Espelette mild chili

### Preparation:

Zest and juice the lime.

Wash the onions, slice the white part finely and chop the green stems. Peel the apples and dice 2/3 very small, then the rest into sticks.

Wash and chop the fresh coriander.

Shred the crab meat carefully, removing any cartilage, then mix in a bowl with the diced apple, onions and coriander. Season with olive oil, the lime juice and zests, salt and Espelette mild chili.

Serve the mixture with a mould or in quenelles, decorate with apple sticks.

Garnish with mixed lettuce on the side or as a bed for the crab mixture and a few endive leaves as decoration.

