

CRAB AND GRAPEFRUIT SALAD



Ingredients (For 4 people)

- 8 leaves of basil
- 4 tbsp olive oil
- 3 tbsp raspberry vinegar
- Salt and pepper
- 2 small hot peppers
- 2 grapefruit
- 400 g crabmeat

Preparation:

For the dressing:

Chop the basil leaves.

Stir all the ingredients together.

For the salad:

Seed the hot peppers and finely chop them.

Peel the grapefruit and separate the quarters.

Using a knife, remove the pith from each quarter to reveal the pulp, and reserve half.

Then press the remaining quarters by hand and reserve the juice.

Cut the crabmeat into small pieces.

Add the dressing and gently stir the grapefruit quarters, grapefruit juice and crab pieces, and season.

