

## SALAD OF ALASKA CRAB AND CAPSICUM CHILLI JAM

Recipe by Geni Papacostas

Serves 4

### INGREDIENTS:

50ml olive oil  
1 shallot, diced  
1 carrot, roughly chopped  
1 stalk of celery, roughly chopped  
2 bay leaves  
4 black peppercorns  
1 tspn roasted fennel seeds  
500g Alaska crab shells

### DIRECTIONS:

Put the olive oil, onion, carrot, celery, bay leaves, peppercorn and fennel seeds in a medium sized pot and cook for a few minutes until soft.

Add the crab shells and mix well. Cook briefly until the shells are toasted, then crush (still in the pot) with a mallet. Cover with water and simmer for about two hours.

Strain through a fine sieve and keep warm.

