

CRABMEAT CASANOVA

Source: Wine Spectator 4-30-02 (Four Seasons Chef Christian Albin)

INGREDIENTS:

3 TBS clarified butter
9 thin slices French bread
12 slices lemon
12 oz lump crabmeat
3 TBS cognac, warmed
6 TBS dry white wine
1 C fish stock
3/4 tsp salt
Scant 3/4 tsp freshly ground black pepper
3 TBS lemon juice
1 TBS finely chopped parsley
1 TBS thin carrot curls

DIRECTIONS:

Heat butter in skillet - cook bread over medium flame till slightly brown. Remove bread to center of serving platter & put lemon slices in pan - heat half a minute. Place slices, still in pan, atop one another & press down lightly so that a little juice runs out. Remove & arrange at ends of platter. Add crabmeat to pan, shaking pan so as not to break lumps. Pour in cognac & carefully ignite. Add remaining ingredients except carrot curls. Heat/reduce 4-5 minutes, shaking pan over high heat. Spoon crabmeat atop bread & pour sauce over all. Top with carrot curls & serve.

Serves: 6