



HOWARD PARK

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# AUGUSTA CRAYFISH

with Celeriac Salad and  
Beach Succulents

*created in partnership with Chef Evan Hayter*



# Augusta Crayfish

## with Celeriac Salad and Beach Succulents

serves 4 | pair with Jeté Premier Brut

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### Ingredients

- 1 large crayfish
  - Fish sauce
  - 20g assorted beach succulents (Karkalla, round leaf pig-face, dune spinach, samphire)
  - 30 fried curry leaves
  - 50ml vegetable oil
  - 50ml olive oil
  - 2 lemons
  - Kewpie mayonnaise
  - 50ml cream
  - 50g butter
  - 2lt water
  - 1 carrot
  - 1 onion
  - 1 leek
  - 1 celeriac
  - 5ml champagne vinegar
  - 30g tomato paste
  - Sea salt for seasoning
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### Instructions

**Crayfish** | Steam or boil the crayfish whole for between 12-15 minutes depending on size. Refresh in ice-cold water for at least 5 minutes immediately after cooking. Peel all shells and remove the head, leaving the tail meat clean and intact. Using a sharp knife slice the crayfish into thin cross sections starting from the head and working toward the tail. Once sliced, marinate the cray meat in a small bowl with olive oil, fish sauce and the zest of one lemon.

**Bisque** | In a heavy-set saucepan add vegetable oil, along with peeled, cleaned and diced onion, carrot and leek. Sauté for around 10 minutes stirring regularly. Then add the tomato paste, cray head, legs, and any leftover shell and cover with 2 litres of cold water. Bring to a simmer and cook for around 90 minutes. Remove from heat, allow to cool, and strain through a fine sieve to retain all liquid, and discard the vegetables and crayfish shells. Note, to enhance flavour intensity, reduce the bisque by half, before continuing to next step. Finish the bisque by bringing it to a simmer once more, then add the butter, cream, champagne vinegar, and salt to taste. Give the finished bisque a quick blend to ensure the butter is emulsified.

**Celeriac Salad** | Peel and slice the celeriac into rounds using a mandolin slicer. Pile sliced celeriac and julienne using a sharp chef's knife. Place the julienned celeriac in a bowl of cold water and the juice from half a lemon and rinse thoroughly for 5 minutes. You can now strain the celeriac and squeeze it dry, then place it in a small bowl and mix with kewpie mayonnaise and a splash of olive oil.

**The Dish** | In a bowl place the celeriac salad, topped with several pieces of marinated crayfish. Spoon the bisque generously over the crayfish and finish with beach succulents, fried curry leaves, and a drizzle of olive oil.