



**PEEKYTOE CRAB COCKTAIL WITH SEVRUGA CAVIAR, AVOCADO, SCALLION, AND A LEMON VERBENA VINAIGRETTE**  
-BILL TELEPAN, NEW YORK CITY

**INGREDIENTS:**

2 cups grapeseed oil	3 Tablespoons extra-virgin olive oil
1 bunch fresh lemon verbena (1 cup loosely packed dried lemon verbena leaves can be substituted)	1 Avocado, peeled, halved, pitted, cut in half, halves cut in half lengthwise
Grated zest of 1 lemon	2 ounces baby greens or chopped mesclun
1 egg yolk (see note)	8 oz Peekytoe crabmeat
6 tablespoons warm chicken stock*	2 scallions: white and light green parts thinly sliced on the diagonal, green parts thinly sliced and set aside separately
¼ cup, plus 1 tablespoon freshly squeezed lemon juice	2 teaspoons chopped flat-leaf parsley
Salt	1 oz Sevruga caviar
Freshly ground black pepper	

1. Make the lemon verbena oil by putting the grapeseed oil, lemon verbena, and lemon zest in a pot and warming them over medium heat. Remove the pot from the heat and let the oil infuse for 3 hours at room temperature. Strain the oil and set aside.
2. Put the egg yolk, stock, and ¼ cup of the lemon juice in a food processor fitted with the metal blade. Season with salt and pepper. Process on low speed, adding the lemon verbena oil in a thin, stream to make an emulsified dressing. Taste and adjust seasoning. This makes more vinaigrette than you need. Use it to make the same recipe again, or use it as a dressing for salads.
3. Make a basic vinaigrette by putting the remaining 1 tablespoon lemon juice in a small bowl and seasoning it with salt and pepper. Slowly drizzle in the olive oil while continuing to whisk. Taste, adjust seasoning, and set aside.
4. Lay the avocado quarters flat with the pitted side up. Trim the center portion to level the upward-facing side of each quarter. Turn the slices over and slice three-quarters of the way down from the wide end almost to the narrow bottom of each quarter. This will enable you to spread each slice out into a fan. Do this, then set the fans aside.
5. In a small bowl, dress the baby greens with some of the basic vinaigrette. Season with salt and pepper. Divide among four large martini glasses.



6. Put the crabmeat in another bowl. Add the white and light green parts of the scallions, parsley, and  $\frac{1}{3}$  cup of the lemon verbena vinaigrette. Season with salt and pepper.
7. To serve, spoon  $\frac{1}{4}$  of the crabmeat over the greens in each glass. Top with some caviar. Drizzle the avocado fans with some of the basic vinaigrette, season with salt and pepper, and place an avocado fan in each martini glass. Garnish with the sliced green scallion tops and serve with a cocktail fork.

#### **WINE**

A very crisp, elegant white would blend with all these flavors. The caviar would be especially well paired with a sparkling wine like Lenoble Blanc de Blanc from Champagne, France.

**NOTE:** Eating raw eggs carries the risk of salmonella. Foods containing raw eggs should not be eaten by the very young, the very old, pregnant women, or anyone with a compromised immune system.

#### **\*TELEPAN'S CHICKEN STOCK RECIPE:**

##### **BROWN CHICKEN STOCK**

**MAKES 4 CUPS**

#### **INGREDIENTS:**

2 tablespoons canola or other vegetable oil	1 head garlic, split
1 onion, roughly chopped into small pieces	1 teaspoon black peppercorns
1 carrot, roughly chopped into small pieces	2 sprigs thyme
10 pounds chicken wings	2 sprigs parsley

1. Preheat the oven to 450° F.
2. Put the chicken wings in a roasting pan and roast, stirring occasionally, until dark golden brown, about 2 hours.
3. Warm the oil in a 12-quart stockpot, set over medium-low heat. Add the onion and carrot and sauté until browned, about 20 minutes. Add the chicken wings, garlic, peppercorns, thyme, parsley, and water to cover by 2 inches.
4. Bring to a boil, then lower the heat and let simmer covered for 8 hours, or overnight, skimming any impurities that rise to the surface. Let cool at room temperature and skim off any fat that rises to the surface while the stock rests. Strain through a fine-mesh strainer. Transfer to a clean pot and gently boil until reduced to 4 cups. Strain, and refrigerate for up to 1 week, or freeze for up to 2 months.

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