



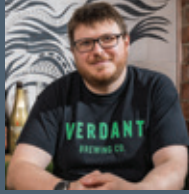
**CORNWALL  
GOOD  
SEAFOOD  
GUIDE**

## Crab Loaded Dirty Fries



**10**





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Verdant Seafood Bar, Falmouth, 2020

Double fried hand cut dirty fries, 'loaded' with cheesy brown crab sauce, aioli, salsa, white crab meat and crispy capers. This is an exciting street food style recipe using fresh, sustainable, pot-caught Cornish Crab.

# Crab Loaded Dirty Fries

## Ingredients

**Cooking and prep time: 35 minutes**  
**Serves: four**

- 1 kg washed chipping potatoes (we use Duchy fry potatoes)
- 125ml whole milk
- 125ml double cream
- 125ml beer (we use a Verdant IPA, any ale will suffice, you can drink the rest!)
- 30g cornflour
- 125g brown crab meat
- 100g extra mature cheddar grated
- 1 tsp mustard
- 1 tsp salt
- 1 tsp smoked paprika
- 1 tsp old bay seasoning
- 1 tbsp chopped mixed herbs
- 50g capers
- 125g white crab meat
- 3 tbsp mayonnaise
- 1 clove garlic
- ½ red chilli
- ½ white onion
- 4 tomatoes
- Juice & zest 1 lime
- 1 tbsp chopped coriander

## Method

Cut potatoes into chips and place into cold water.

Bring oil to temperature of 150°C. Preferably in a deep fryer, if using a pan of oil use an oil thermometer and place on lowest heat.

Cook until soft, around 5 minutes. Remove from oil and leave to cool on a tray.

Place milk, cream, beer, mustard, salt, paprika and old bay seasoning into a saucepan.

Put over a medium heat and bring to simmer.

Mix the cornflour with a little cold water in a bowl and pour into saucepan. Whisk regularly until thickened.

Add the grated cheese and mix until smooth

Allow to cool slightly and stir in the brown crab meat and herbs.

Mix the white crab meat with 1 tbsp of the mayonnaise. Mix the crushed garlic into the remaining mayonnaise.

Turn the fryer temperature up to 180°C.

Place the drained capers into the oil and fry for a few minutes until crispy.

Drain on a tray lined with kitchen roll.

Place the chips into the hot oil and fry for a few minutes until golden and crisp. Drain on a tray lined with kitchen roll.

Divide the chips amongst 4 bowls.

Spoon over the crab sauce, drizzle with aioli, and top with the white crab, salsa, crispy capers and chopped spring onions.



Follow the QR code overleaf to find out more about Cornish crab and its sustainability, and for lots more recipes!

Cornwall Good Seafood Guide is a website that aims to help us all make good seafood choices, by providing detailed sustainability information on all of Cornwall's seafood.

[www.cornwallgoodseafoodguide.org.uk](http://www.cornwallgoodseafoodguide.org.uk)

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