

WATERMELON AND AVOCADO MOSAIC WITH DUNGENESS CRAB SALAD

Yield: 6 Portions

Ingredients	Amounts
Watermelon, juiced, strained	2 cups
Gelatin	2 Tbsp.
Lemon juice	2 Tbsp.
Salt	1 tsp.
Yellow watermelon, seedless, small dice	2 cups
Red watermelon, seedless, small dice	2 cups
Avocados, slightly firm, small dice	1 ea.
<i>Salad</i>	
Dungeness crabmeat, fresh lump	16 oz.
Lemon, zest of	1 ea.
Mayonnaise	¼ cup
Crème fraîche	¼ cup
Chives, minced	¼ cup
Micro greens	1 cup

Method

1. Let strained watermelon juice sit refrigerated for 1 to 2 hours until the solids have settled to the bottom. Decant the clear juice from the top leaving the solids behind.
2. Combine decanted watermelon juice, gelatin, lemon juice, and salt in a sauce pot and simmer until gelatin is melted. Skim as necessary and keep warm.
3. *To make the mosaic:* Place a piece of plastic wrap in the bottom of a mold*, holding in place by spraying the mold with water or pan spray before laying down the plastic.
4. Place pieces of watermelon and avocado in the mold, alternating red, yellow, and green colors, leaving a tiny space in between each item for the gelatin to settle.
5. Pour the gelatin mixture over the mold, making sure to barely cover the watermelon and avocado.
6. Place in the refrigerator to chill and set for 1 hour.
7. *For the salad:* Gently squeeze the crabmeat to remove any excess moisture.
8. Place the crabmeat, lemon zest, mayonnaise, crème fraîche, and chives in a medium mixing bowl. Gently toss the ingredients together until combined.
9. Remove the mosaic from mold and place on your serving dish, discarding plastic wrap. If desired, heat spoon or the edge of a knife and smooth the edges of the mosaic.
10. Place crab salad on top of mosaic and garnish with micro greens.

Note: *Instead of using an individual mold, the mosaic can be made in a sheet tray and cut to your desired shape.