

Dungeness Bowl Recipe
Created by Cory Schreiber, Wildwood

Dungeness Crab & Potato Salad with Celery Hearts, Oregon Black Truffle, Chopped Farm Egg & Chicory

Vinaigrette:

1/4 cup olive oil
Juice of 2 Meyer lemons
1 teaspoon Dijon mustard
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

Salad:

4 tablespoons olive oil
2 bay leaves
kosher salt
whole black peppercorns, and more as freshly ground black pepper
1/4 cup chardonnay wine vinegar
10 medium sized fingerling or small yellow creamer potatoes, peeled
1 stalk celery heart, peeled and cut into 2-inch pieces, leaving leaves intact
4 medium sized eggs
1 bulb fennel, trimmed & thinly sliced
zest of 2 Meyer lemons
1 pound fresh lump Oregon Dungeness crab meat
1/4 pound chicory or frisée
1 medium sized Oregon black truffle



Method – Vinaigrette:

To make the vinaigrette: In a small bowl, whisk together 1/4 cup oil, Meyer lemon juice, & Dijon mustard. Season with 1/2 teaspoon salt and 1/2 teaspoon pepper, and set aside.

Method – Salad:

Fill two 4-quart sauce pots 3/4 full of water, and put onto high heat. To each sauce pot, add 2 tablespoons olive oil, 1 bay leaf, 2 tablespoons salt & 5 cracked black peppercorns. Add the chardonnay wine vinegar to one pot. (This pot will be for the celery heart.)

When the water comes to a boil, add the peeled potatoes to the pot without vinegar and bring water to a simmer. Cook the potatoes for 20 minutes, or until a knife can be easily inserted. Remove the potatoes from the poaching liquid and let cool, then cut in half.

Meanwhile, add the trimmed celery heart to the boiling pot of water with the vinegar. Poach for 20 minutes, or until a knife can be easily inserted. Let the celery cool in the poaching liquid, then drain.

At the same time, place the eggs in a small pot and cover with water. Bring to a boil, then turn down to a simmer and let the eggs poach for five minutes. Turn off the heat and let the eggs stand for three minutes in the water, then remove and set aside. When the eggs have cooled enough to handle (still slightly warm), peel and set aside.

In a large salad bowl, combine the potatoes, celery heart pieces, julienned fennel, lemon zest and Dungeness crab. Season to taste with salt and freshly ground black pepper. Spoon half of the vinaigrette over the salad and begin to toss. Taste and adjust for seasoning.

Place equal amounts on chilled plates, along with chicory or frisée.

Using a peeler, shave the black truffle over the top of each salad. Using a grater, grate the hard boiled eggs over the top of the salad. Drizzle a little more of the vinaigrette around the outside edge of the salad and serve.