

## WHITE GAZPACHO WITH CRAB SALAD

*gaspacho branco com salada de caranguejo*

SERVES 4 TO 6

One of Portugal's most famous shellfish dishes is *santola no carro*—a creamy crab salad served in the shell. This recipe, from my friend chef Fausto Airoldi, takes many of those ingredients—crab, mayonnaise, celery, brandy—and plunks them into the middle of this utterly refreshing, non-tomato gazpacho.

### FOR THE GAZPACHO

1½ CUPS ¾-INCH CUBES OF DAY-OLD RUSTIC WHITE BREAD, CRUST REMOVED

⅔ CUP BLANCHED WHOLE ALMONDS  
1 SMALL FENNEL BULB (ABOUT 6 OUNCES), STALKS REMOVED, CORED AND CHOPPED (RESERVE A FEW OF THE FRILLY FRONDS FOR GARNISH)

½ CUP CHOPPED SWEET ONION

½ SEEDLESS ENGLISH CUCUMBER, PEELED AND CHOPPED

LEAVES FROM 4 SPRIGS FRESH OREGANO

¼ CUP PLUS 2 TABLESPOONS EXTRA-VIRGIN OLIVE OIL

3 TABLESPOONS WHITE WINE VINEGAR

KOSHER SALT AND FRESHLY GROUND BLACK PEPPER

### FOR THE CRAB SALAD

1½ CUPS JUMBO LUMP CRABMEAT, PICKED OVER AND DRAINED WELL

½ SMALL CARROT, PEELED AND MINCED

½ STALK CELERY, MINCED

1 TABLESPOON BRANDY

1 TEASPOON PIRI-PIRI SAUCE (PAGE 233) OR STORE-BOUGHT HOT SAUCE, OR TO TASTE

⅓ CUP MILK “MAYONNAISE” (PAGE 237), OR MORE IF NEEDED

KOSHER SALT AND FRESHLY GROUND BLACK PEPPER

2 CUPS BABY SALAD GREENS (OPTIONAL)

1. Soak the bread in cold water until softened, about 5 minutes. Squeeze dry.
2. Toss the almonds into a blender and pulse into a fine powder. Drop in the fennel, onion, cucumber, oregano, and 1½ cups of water and buzz on high until liquefied. Add the wet bread, oil, and vinegar and whirl again until the mixture is as smooth as possible. Put the blender canister, covered, in the fridge for 3 hours, or up to 6 hours.
3. Meanwhile, toss together the crab, carrot, celery, brandy, and piri-piri sauce in a small bowl. Cover with plastic and refrigerate.
4. When ready to serve, fold the mayonnaise into the crab mixture and season with salt and pepper. If you want it a bit creamier, plop in more mayonnaise.
5. Whirl the gazpacho in the blender for a few seconds to froth it again. Season with salt and pepper to taste, and pour it into a pitcher. Make a small bed of greens, if using, in the center of each chilled bowl, top with the crab, and poke in a bit of the reserved fennel fronds. Place the bowls in front of your guests and pour the gazpacho around the crab.