



# *Kindle Recipe:*

## *Seared Shiitake Caps*

### *with Herbed Ricotta & Lump Blue Crab*

## **Ingredients:**

- 1 lb Shiitake Mushroom Caps
- ½ lb of Clarified Butter
- 1 quart of Ricotta
- Fresh Herbs: Tarragon & Parsley
- Jumbo Lump Crabmeat
- Sea Salt
- Black Pepper

## **Method:**

1. Heat 3 ounces of clarified butter over medium-high heat in a large cast iron or blue steel pan.
2. Place shiitake caps into the pan, gill side up.
3. Season liberally with sea salt and black pepper.
4. Sear mushrooms until crispy and dark brown. Do not flip.
5. Add more butter if pan starts to dry.
6. Remove mushrooms from pan and arrange gill side up on parchment paper and allow to cool.
7. Place ricotta, herbs, salt and pepper into a food processor, blend until homogenous.
8. Transfer ricotta mix to a piping bag and chill.
9. Once caps have cooled, pipe 1 ounce of ricotta into each cap.
10. Top with one lump of crab meat.
11. Garnish with crumbled sea salt and garnish.

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