



The Seaview Hotel Crab Ramekin

Recipe

- 100g white crab meat
- 100g brown crab meat
- 250g bechamel sauce, homemade or bought one
- 150g grated mature cheddar
- 1 tspn Dijon mustard
- 1 tspn Worcestershire Sauce
- Dash of Tabasco or pinch of chili flakes
- 1 tsp chopped tarragon
- 1tsp chopped chives
- Salt and Pepper

Method

1. Turn the grill on to high.
2. In a small pan warm your sauce over a very low heat until bubbling.

3. Remove from the heat and stir in the mustard, Worcestershire Sauce, Tabasco, chopped herbs and both crab meats.
4. Season well.
5. Divide the mixture evenly between 4 ramekins and top with the grated cheese.
6. Place under the grill until the cheese is golden and bubbling.
7. Serve straight from the grill with crusty bread, salad and wedge of lemon.
8. Tip: You can substitute different herbs if your prefer