

THE HAVELOCK TAVERN

Crab, Tomato & Saffron Tart

Luxurious dish perfect for a picnic. Fresh white crabmeat is sometimes hard to obtain. Frozen or pasteurized isn't too bad but may need a good squeeze once defrosted. Best served warm.

Serves 8

- 1 28cm diameter Savoury Pastry Tart
- 1 tbsp lemon juice
- 1tbsp saffron threads
- 1 tbsp butter
- 4 spring onions, trimmed and finely chopped
- Salt and pepper
- 6 egg yolks
- 425ml double cream
- 400g cooked white crab meat
- 1 tbsp parsley
- 2tbsp finely chopped chives
- 3 tbsp of slow cooked tomatoes (or 2 tomatoes, sliced)

Warm the lemon juice gently. Add the lemon juice and leave to infuse for at least 30mins.

In a small saucepan melt the butter, add the spring onions, season with salt and pepper and fry gently for 5mins.

Beat the egg yolks and cream together in a large bowl. Fold in the saffron-flavoured lemon juice, the spring onions, crab and herbs. Taste and season with salt and pepper- exercise caution as crab can be salty. Spread the tomato in the bottom of the tart case (alternatively, put slices of tomato on top of the tart if you don't have any slow cooked tomato sauce to hand). Pour in the crab mixture, smooth the surface the back of the spoon and bake for about 20mins or until the tart is set.

Remove the tart from the oven. Trim off any excess pastry with a sharp serrated knife and ease the tart on to a serving plate. Leave to rest for 10mins before serving. Goes great with a rocket and radicchio salad.