



# TANNERY

RESTAURANT | TOWNHOUSE | COOKERY SCHOOL

## **Potted Crab**

### ***Ingredients***

100g cooked crabmeat

200 ml cream

40 ml milk

25g pickled ginger (asian style)

1 egg and one egg yolk

1 very small clove garlic crushed

Nutmeg

Salt to taste

### ***Method***

Mix all the ingredients together and allow the flavours to infuse for 15 to 20 minutes. Preheat the oven to 140deg c. Ladle the mixture into ramekins.

Prepare a bain marie by filling a roasting tray with hot water. Place the ramekins in the bain marie. The water should come halfway up the sides of the ramekins. Place the bain marie in the oven for 40 minutes.

When cooked through, the mixture should wobble just a little in the centre. Remove from the bain marie and allow to cool.

These should be served not quite chilled but definitely at room temperature.

Allergens: Crustaceans, Milk , Eggs