



Crab and Ginger Tart

Pastry: 200g plain flour

Pinch salt

100g cold Butter

30g grated cheese/Parmesan

2 large egg yolks

Filling

200g fresh Crab meat

4 spring onions

45g piece fresh ginger

2 tbsp fresh Coriander

Salt and pepper

2 large eggs

2 large egg yolks

300ml cream

1 tsp fish sauce

1. For the Pastry: Place flour in a food processor and add the butter and process for few minutes
2. Add the cheese and salt and mix well
3. Add the egg yolk and 1 tbsp water and process till mixture comes together.
4. Place on a board and knead lightly and chill for few minutes
5. Now roll out lightly to fit 23cm loose bottomed tin. Rest for a few minutes
6. Fill with greaseproof paper and fill with beans and bake blind for 15 minutes
7. The pastry should be firm and slightly golden.
8. For the filling spoon the crab meat into the bowl and add spring onions, ginger and 1 tbsp coriander. Season with salt and pepper and spread over the base of the pastry
9. In a large jug beat together the eggs, egg yolks, cream, fish sauce and remaining coriander and pour into pastry case.
10. Place in oven and Bake at 160C for 20-30 minutes till golden and set .Leave to settle for 10 minutes before cutting.