

Orkney Crab Tart With Roasted Sweetcorn & Gruyere Cheese

50g Brown crab meat
100g White crab meat
30g Spring onion
60g Sweetcorn kernels
Olive oil
2 Whole eggs
170ml Milk
50g Gruyere cheese
1 x 20 cm or 4 X 10cm Savoury Pastry Cases

Serves 4 - 6 as a Starter

- Part bake pastry cases at 185°C
- Roast sweetcorn in a little olive oil until golden brown
- Coat bottom of pastry cases with the brown crab meat
- Mix the white crab meat, chopped spring onion and roasted sweetcorn together then put on top of the brown crab in the pastry cases
- Whisk the eggs and milk together and season with salt and pepper and pour gently into the pastry cases
- Top with grated gruyere cheese and bake at 170°C

