

## CROMER CRAB

The sweet, delicate Cromer crab pairs heavenly with the silky, creamy texture of our Seabright Sage eggs in this spring-summer recipe. Wonderful shared with friends, gently toast freshly baked sourdough and dive on in.

Prep time 10 minutes | Cook time 10 minutes | Serves 2

4 Seabright Sage eggs

20g butter

200q fresh baby spinach

4 crab claws

100g white crab meat from the claws

50q brown crab meat

100ml double cream

75q Gruyère, grated

30g tarragon, chopped

## To serve

Lemon

Brown Melba toast

Preheat oven 200c

Place a small sauté pan or skillet on a medium heat, add the butter followed by the spinach and cook until wilted, stir in the cream, 34 of the cheese and brown crab.

Season with black pepper.

Over a low heat, scatter over the white crab meat, crack over the eggs, making little wells in the mixture to hold them and nestle in the crab claws.

Scatter over the remaining cheese and the chopped tarragon.

Add a lid and place in the oven to cook for 8 minutes until the eggs are cooked, yet the yolks still soft.

Thinly slice some Brown Melba bread, grill and serve with the baked crab and eggs and a good squeeze of lemon

This is a messy one, use your hands!







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