

Crab Vol au Vents

Ingredients

125gr leg ham, 1 onion, 1\2 Green capsicum, 1 clove garlic, 30gr butter, 1 tbsp butter, 185gr tin crab, 1 tbsp spiced rum, or brandy.

Method

Heat butter and oil in pan, add crushed garlic and finely chopped onion and capsicum and cook 5 minutes.

Add finely chopped ham and drained crab, cooked further 1 min.

Remove from heat, add rum. Blend until smooth.

Pipe into vol au vents and bake 15min at 160 C till warmed through.

For the smear sauce use good mayo with dill and capers to taste.

Red lumpfish roe as decoration, two slivers of chives on top.