



## **CRAB AU GRATIN**

This is a sophisticated white wine and cheese dish which you can enjoy as a late night supper on toast or served in ramekin dishes.

- Ingredients
- Serves: 4
- 50g butter
- 2 spring onions, thinly sliced,
- 200g crabmeat – a mix between brown and white
- 50ml double cream
- 25ml dry wine
- ½ teaspoon Tabasco, approx.
- 100g Isle of Arran cheddar, grated

Melt the butter in a pan and add the spring onions, cook gently, add crabmeat, then cream, white wine, Tabasco to taste and cheddar cheese. Cook very gently for about 20 minutes till thick. Transfer to four ramekin dishes and serve or you could also top with a little extra grated cheese and blast under the grill for a golden crispy topping.