

Whitby crab with Yorkshire sweetcorn & burnt butter



Ingredients – Serves 4 as a starter or a light lunch.

- 150g picked white crab meat
- 25g crème fraîche
- Zest and juice of half a lime to taste
- Salt to taste
- 1 x fresh raw corn on the cob (kernels removed)
- 25g butter
- 500g frozen sweetcorn
- 1 x small onion – diced
- 1 x garlic clove – crushed
- 300ml vegetable stock
- 100ml double cream
- Salt to taste
- Fresh marjoram to garnish

Method

- To make the sweetcorn soup, sweat the onion and garlic in a sauce pan until tender. Add the vegetable stock and bring to the boil, now add the frozen sweetcorn and quickly bring back to the boil, add the double cream and boil again. Remove from the heat and carefully blend in a liquidiser until the soup is of a double cream consistency (A good tip is to not add all the liquid at first, start with a thick puree then gradually add more liquid to get the desired consistency).
- To prepare the crab; pick through the crab meat to ensure there are no fragments of shell, once this is done place the crab in to a bowl and mix in the crème fraiche, lime zest & juice, and season with salt, that's it simple!
- For the fresh corn on the cob; place the 25g of butter in to a pan and leave it until it starts to foam and starts to turn a golden brown colour, as soon as its reached the golden brown colour remove it from the heat, throw in the fresh sweetcorn kernels and toss them through the butter, season with salt and set aside.
- To plate the dish; place a heaped spoonful of the crab mix in the centre of a bowl, pour the warm sweetcorn soup around the crab, sprinkle the dish with the burnt butter kernels, and finish with freshly picked marjoram.

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