

# Crab and coriander tarts

## INGREDIENTS

- 1 x 200g ctn Stewarts fresh sand crab
- 1/4 cup chopped fresh coriander
- 2 tablespoons chopped fresh chives
- 60ml (1/4 cup) coconut cream
- 2 teaspoons finely grated lime rind
- 2 teaspoons fresh lime juice
- 2 x 60g pkts Jos Poell canape cups



## METHOD

- **Step 1**

Combine the crab meat, coriander, chives, coconut cream, lime rind and lime juice in a serving bowl. Season with black pepper.

---

- **Step 2**

To serve, place the serving bowl on a platter with a spoon and the canape cups. Your guests can spoon the crab mixture into cases as required.