

Crab Brioches



Serves 4

Prep 10 mins

No cook

Easy

Ingredients

300g mixed white & brown crab meat
4 tbsp mayonnaise
3 tbsp chives, freshly chopped
2 tbsp Dijon mustard
finely grated zest 1 lemon, juice of 1/2 lemon
1 tbsp gherkins, finely chopped
4 - 8 brioche rolls, depending on size
large handful of salad leaves

1. In a medium bowl, mix the crab meat, mayonnaise, chives, mustard, lemon zest and juice, and the chopped gherkins. Season to taste
2. Split brioche rolls and fill with rocket and the crab mixture. Serve.