

Crab and Asparagus Clafoutis



Serves 4

Prep 10 mins

Cooking 45 mins

Easy

Ingredients

4 large eggs
125ml semi-skimmed milk
475ml double cream
finely grated zest of 1 lemon
2 tbsp chives
150g mixed brown and white crab meat
12 asparagus spears, trimmed

1. Preheat oven to 180°C (160°C fan oven) gas mark 4. In a jug, whisk together the eggs, milk, cream, lemon zest, chives and plenty of seasoning.
2. Stir in most of the crab mixture, then pour into an oven proof dish, about 1.1 litre. Scatter over the remaining crab and gently lay the asparagus spears over the top. Cook for 45 minutes, or until the top is golden and mixture just set. Serve immediately with crusty bread and a green salad.