







Beckett's Farm



STARTERS

Crab Parcels



-  170gm crab meat
-  3 spring onions, chopped
-  1 tsp coriander
-  Rapeseed oil (for frying)
-  Salt and pepper
 - 10 sheets filo pastry
-  Sweet chilli dipping sauce, to serve

Method

1. Mix together the crab meat, spring onions and coriander , season with salt and pepper
2. Cut 10 sheets of filo pastry into 20 x 15cm (6 inch) squares. Take one square and brush edge with water, top with a second pastry square and place a spoonful of crab mixture in the centre
3. Brush the edges with water and gather them together. To enclose the filling form a parcel shape. Repeat this process with the remaining pastry
4. Deep-fry parcels in hot oil for approximately 2-3 minutes, until crisp and golden. Drain on kitchen paper
5. Serve parcels with a garnish and sweet chilli sauce to dip