



## Crab and king prawn briouats

### INGREDIENTS

100g shelled king prawns, cut into small pieces  
50g crab meat  
1 small onion, finely chopped  
½ Tbsp coriander, chopped  
½ Tbsp fresh dill, chopped  
1 clove garlic, chopped  
50g clarified butter  
½ small fresh chilli  
1 Tbsp ginger, freshly grated  
1 cup pre-cooked rice  
0.25g saffron threads  
salt & pepper  
juice & zest of 1 lemon  
2 Tbsp olive oil  
12 filo pastry sheets  
Sesame seeds for garnish (optional)

### METHOD

- In a saucepan on a medium heat, sauté the onion, fresh garlic, ginger and chilli in olive oil for two to three minutes, or until golden. Add the chopped king prawns and crab meat, cook for two minutes, then add the fresh herbs, saffron, salt and pepper. Check seasoning, and finish with lemon zest and juice. Add pre-cooked rice, check seasoning again then set aside to cool.
- Stack filo pastry one layer at a time, brushing with clarified butter and sprinkling some of the sesame seeds between each sheet. Repeat until four sheets are layered.
- Cut the filo pastry into strips about 5cm wide. Place one tablespoon of the cooled mixture at the top of the filo strips and fold the top corner over the mixture, then fold over and over, forming a triangular parcel. Seal edge of pastry with butter and sprinkle with sesame seeds for garnish. Make five neat triangle filo parcels.
- Place the briouats (filo parcels) on a buttered baking tray. Bake in a pre-heated oven at 160°C until golden and crisp.