



CRAB LOUIE

Everyone thinks you're fancy if you serve crab, but this is such a simple dish to prepare. It's essentially a cobb salad with crabmeat, and the hardest bit is boiling the eggs. One proviso though: go fresh and sweet on the crab, and don't be cheap. [Serves 6]

Lay the crab out on a tray, picking out any shells. Add the remaining ingredients, except the lettuce and lemon chunks, and mix together until combined.

Cover and chill in the fridge until ready to serve; the salad is best served within a few hours, on a bed of lettuce, with some lemon chunks for squeezing over.

500 g (1 lb 2 oz) jumbo lump
crabmeat (see glossary)
125 g (4½ oz/½ cup) mayonnaise
(from a jar is fine)
125 g (4½ oz/½ cup) crème
fraîche (see glossary)
or sour cream
1 teaspoon ground esepette
pepper (see glossary)
3 tablespoons thinly sliced chives
2 tablespoons thinly sliced
tarragon leaves
4 flat-leaf (Italian) parsley sprigs,
leaves picked and thinly sliced
2 tablespoons finely
chopped chervil
1 tablespoon dijon mustard
2 hard-boiled eggs, peeled
and grated
juice of ½ lemon
shredded cos (romaine) lettuce,
to serve
lemon chunks, to serve