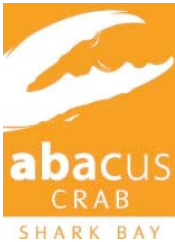




## *Port Parham crab sandwich*

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### **Ingredients**

80 g per person of freshly picked blue swimmer crab meat (approximately one average-size crab per person); leave one crab claw per serve for garnish

Sourdough, grain or wood-fired bread; chilli jam (optional)

### **For serving**

Mustard cress or rocket

### **Mayonnaise**

2 duck egg yolks; 3 tablespoons crab mustard (from inside the crab legs); juice of one lemon; 1<sup>1</sup>/<sub>2</sub> cups virgin olive oil; salt and pepper

### **Method**

To make sandwich, place the picked crabmeat (taking care that there are no pieces of shell) on one slice of bread and the crab mayonnaise on the other slice. Serve with a wedge of lemon, a crab claw and, for those who must have it, some chilli jam. Accompany with cress or rocket.

### **Mayonnaise**

Place egg yolks, crab mustard and lemon juice in food processor and blend well. Begin pouring oil in, as slowly as possible for the first half cup, then allow to flow a little faster making sure the oil is completely absorbed as you go.

Check for salt and pepper and extra lemon juice if needed.