

COLLIER'S[®]

POWERFUL WELSH CHEDDAR

Crab & Cheese Toasts

2 slices of Sour Dough Bread

1 can (43g) of drained Crab White Crab Meat or Fresh White Crab Meat, if available

1/2 Red Chill finely chopped

1/2 Fresh Lime

1 Tablespoon of Crème Fraiche

1 Egg Yolk

50g Colliers Cheese, Grated

Put the grill on and lightly toast the Sour Dough Bread on both sides.

Mix the crab meat with with red chilli, lime juice, crème fraiche and egg yolk

Spread the crab mixture over the toasted bread and sprinkle with grated Colliers

Cheese and place under the grill.

Grill until golden brown, and serve immediately