

Tarragon Crab Waffles

Enjoy with Levantine Hill Estate Sparkling Rosé

Serves 2

Chef's Notes

This recipe makes 4-8 waffles. We recommend making them smaller as a bite size canapé to start your dinner party or meal while you enjoy your Sparkling Rosé. Enjoy how the crab and tarragon marry together with the brioche and chalk tones of the wine. You will need a waffle iron to make this dish.

Ingredients

- 1 egg
- 3 Tbsp mayonnaise
- 4 tsp lemon juice
- 1/8th tsp chilli flakes
- 1 tsp dried tarragon
- 2 spring onions finely diced
- 220g crab meat
- 1/2 cup panko breadcrumbs
- Pinch of salt
- Butter or cooking oil spray

Method:

1. In a medium bowl, whisk together the egg, mayonnaise, lemon juice, chilli flakes, tarragon, and spring onion.
2. Gently stir in crabmeat, being careful not to break up meat. Gradually mix in panko crumbs, adding until desired consistency is achieved.
3. Heat waffle iron to medium heat, brush with butter or spray with oil.
4. Form crab mixture into 4 - 8 patties.
5. Place patties in and press very lightly. Cook until golden brown, about 5 to 6 minutes.

To Finish:

Serve your waffles hot with a side of lemon wedges your favourite mayonnaise or aioli and a glass of Sparkling Rosé.