

Roast crab with lime and chilli butter



This buttery crab from TV chef James Martin deserves a great hunk of bread. “It can be served as either potted crab spread on warm toast or, as I like to serve it, just melted in a dish so it warms the crab and fully melts the butter,” says the Yorkshireman who has just released a whole cookbook devoted to the yellow stuff, simply titled *Butter*. “I’m a farmer’s kid,” James continues. “We’ve always had full-fat milk, butter and cream. And that’s what we had. There wasn’t such a thing as semi-skimmed milk in our house.”

INGREDIENTS (serves 2)

- 100g butter, softened
- Zest and juice of 2 limes
- 2 kaffir lime leaves, finely sliced
- 1 lemongrass stick, finely chopped
- 4 spring onions, sliced
- 2tbsp fresh coriander, chopped, plus extra leaves to serve
- 1 red chilli, finely diced
- 300g white crab meat
- Sea salt and freshly ground black pepper

METHOD

1. Preheat the oven to 200°C (180°C fan)/400°F/gas 6.
2. Beat together the butter, lime zest and juice, kaffir lime leaves, lemongrass, spring onions, coriander and chilli. Season with salt and pepper.
3. Spoon the crab into two ovenproof dishes and top with the butter. Place them on a baking tray and roast for 10 minutes until hot and bubbling.
4. Sprinkle with coriander leaves and serve straight away, with toasted sourdough on the side.

■ **Butter:** Comforting Delicious Versatile, Over 130 Recipes Celebrating Butter by James Martin. Published by Quadrille, priced £22.

