

# YALUMBA'S *Table*

## Blue swimmer crab & egg tarts

+ Yalumba 'Y Series' Sangiovese Rosé 2008



Makes 6 medium sized tarts using a muffin tray

### Ingredients

- 2 small free range eggs
- ½ cup cream
- ½ cup cooked blue swimmer crab meat
- 1 handful of mixed herbs – coriander, mint, chives
- 1 ripe tomato
- Sea salt
- Freshly ground black pepper

### *Yalumba 'Y Series'* *Sangiovese Rosé 2008*

With a fine ruby colour, this wine has exotic aromas of raspberries, strawberries and cream and notes of lilac and violets - all with a mineral edge. The mouth feel is succulent, with strawberry, rhubarb and cinnamon flavours. It opens to a fine dense body of wine with a soft texture that is long and beautifully balanced.



### Preparation

Cut 6 large squares of baking paper and line each individual muffin tin. Mix 2 small free range eggs with the about ½ cup of cream, add ½ cup cooked blue swimmer crab meat, add a little sea salt and freshly ground black pepper.

Add a good handful of freshly chopped mixed herbs (coriander, mint & chives) and a roughly chopped ripe tomato. Spoon some of this mixture into the bottom of each muffin tin, then break an egg on top of each.

Spoon over the remaining egg mixture, cover the whole tin with a large piece of baking paper and secure with a large piece of foil, tucking in the edges (this prevents

the eggs from overcooking). Place the tarts in an oven previously heated to 180 degrees and bake for about 12 - 15 minutes.

Remove from the oven when still not quite set – allow to cool and serve with a delicious little rose!

