

# CRAB & COMTÉ RAREBIT

Christmas Specials 2024  
Starter Section  
Starter plate

- 1 slice Brioche
- 70g Crab Rarebit DK
- 6g Grated Comté cheese DK
- 8g Samphire (blanched)
- 1g Micro salad
- 3ml Herb oil DK

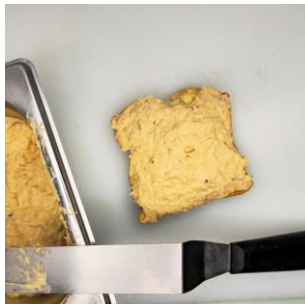


## PREP JOBS

1. Toast both side of the brioche under salamander, then spread over the crab rarebit with a palette knife until smooth to the edges, prepare daily
2. Blanch samphire

## METHOD

1. Place the toast on a tray with baking paper in the oven at 180°C for 5 minutes
2. Sprinkle with grated Comté then place under salamander until golden brown colour.
3. Drizzle herb oil around the plate and place toast in centre of the plate
4. Sprinkle samphire on top of the toast followed by micro salad, serve immediately



## SAFETY STEPS

1. Use a white chopping board for preparation.
2. Wash hands after touching cheese.