

The Bistro's Ventnor bay crab, leek & gallybagger cheese Banitza

Ingredients:

10 sheets of filo pastry
500ml whipping cream
10 medium eggs
1 tbspn chopped dill
1 tbspn chopped tarragon
2 tbspn Dijon mustard
2 cloves of garlic crushed
1 tub 500g Ventnor bay crab
200g grated gallybagger or strong cheddar
2 leeks chopped & softened in a little butter & water
Salt & pepper to taste
150g melted butter

Method:

1. Mix all ingredients in a bowl except for filo & melted butter
2. Brush baking dish with some melted butter
3. Lay 2 sheets of filo in the dish and brush lightly with melted butter
4. Place some of the mix on the filo and completely cover the filo
5. Repeat stage 4 until you have filo on the top and all the mix has been used (like making a lasagne)
6. Brush butter completely over the filo
7. Bake in an oven @180oC for about ½ hour
8. Then turn oven down to about 140oC for another 30 to 40 mins, should be springy to the touch (like a quiche)
9. Leave to cool for 90 mins then place in the fridge to cool for 3 to 4 hours
10. Turn upside down on to a chopping board or plate

Serve warm or cold with a tomato chutney & salad and a few sweet potato fries