

CRAB SALAD IN ENDIVE LEAVES

24 appys

grated zest of 1 lemon
2 tbsp lemon juice
1 tsp chopped fresh tarragon
2 tbsp chopped fresh chives
2 tbsp chopped fresh parsley
1 tbsp Dijon mustard
1/2 cup mayonnaise or as needed to bind
500 grams crab meat, please do not use pollux
3/4 cup diced celery
salt, freshly ground pepper and cayenne pepper to taste
24 Belgian endive leavaes

In a bowl, combine the lemon zest, lemon juice, tarragon, chives, parsley, mustard and mayonnaise; mix well. Stir in the crab and celery and season with salt, ground pepper and cayenne. Cover and refrigerate up to 6 hours. To serve, spoon the crab mixture into the endive leaves and chill for at least 30 minutes or up to 2 hours to firm the filling.