

## Shell Seafood Starters

This easy recipe makes two delightful shell seafood starters. A fuller body than pate, sure to wet the appetite. Serve with dry crackers when guests arrive.

**Prep:** 10 mins

**Makes:** 2 shell mini pans

**Cook:** 10 mins

Use the shell shaped mini pans - 2

### Ingredients

- 175gm cream cheese
- 1 can crab meat (170 gm)
- 1 can prawns (200gm)
- 100 gm crème fraiche (or thick cream)
- 1-2tbs lemon juice
- 3 tbs chopped fresh parsley
- 10gm melted butter

### Method

1. Pre heat oven to 160°Celsius (fan forced).
2. Grease SiliconWare mini shell pans.
3. Beat softened cream cheese and crème fraiche for 2 minutes.
4. Add remaining ingredients and beat for further 1 minute.
5. Pour mixture into greased SiliconWare pans.
6. Cook for 10 minutes
7. Remove to cool.
8. When SiliconWare pans are cooled, gently stretch sides of pan and invert onto serving platter. Press sides and base and remove SiliconWare pans.
9. Decorate with parsley/dill and serve with crackers.

