

FLOWERS

Vineyards & Winery

DUNGENESS CRAB SALAD by House of Flowers Culinary Team



INGREDIENTS

1lb Dungeness crab meat
2 tbsp Preserved lemon, minced
.5 tsp Tarragon, minced
1 tsp Chives, minced
1 tbsp Parsley, minced
Juice of 1 lemon
2 tbsp Crème Fraiche

METHOD

Put all ingredients into a bowl and mix gently.
Keep chilled and serve on Brioche toast points.