

# Crab pasties with leek and saffron

## Ingredients

- 900g/2lb chilled fresh puff pastry
- ½ tsp saffron strands
- 2 tsp hot water
- 350g/12oz white crab meat
- 75g/3oz brown crab meat
- 225g/8oz leeks, thinly sliced
- 50g/2oz fresh white breadcrumbs
- 1 tsp salt
- 10 turns of the white pepper mill
- 25g/1oz butter, melted

## Preparation method

1. Preheat the oven to 200C/400F/Gas 6.
2. Divide the pastry into 6 pieces. Roll out each piece on a lightly floured surface and cut into a 19cm/7½in circle.
3. For the filling, soak the saffron in the hot water for 5 minutes. Put the white and brown crab meat, leeks, breadcrumbs, salt and pepper into a bowl and stir together until well mixed.
4. Crush the saffron a little into the water to release the colour and flavour, then stir it into the melted butter. Now stir this into the rest of the filling ingredients.
5. Divide the filling mixture between the pastry circles. Brush the edge of one half with a little water, bring both sides together over the top of the filling and pinch together well to seal.
6. Crimp the edge of each pasty decoratively between your fingers, transfer to a lightly greased baking sheet and bake for 35 minutes, until golden brown. Serve hot or cold.

**less than 30 mins**

preparation time

**30 mins to 1 hour**

cooking time

**Makes 6**

**By** Rick Stein

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