

Cardigan Bay Seafood Tarts



Any combination of local seasonal seafood or fish can be used to make these simple and tasty tarts, which are ideal as an appetiser or serve a few with a salad for a light lunch.

Makes 12 | **Prep** 20 minutes | **Cook** 20 minutes

Ingredients

4 spring onions, finely chopped
200g small scallops
200g crab meat
80g cockles, shelled
1 lemon, zest and juice
2 tbsp chopped, fresh dill
4 tbsp crème fraiche
Halen Môn Sea Salt^Δ and black pepper
4-5 sheets of filo pastry
25g melted butter

Method

- 01** Preheat oven to 180°C/Gas 4. Grease a 12 hole tart tin with melted butter.
- 02** Chop the spring onions and put in a bowl with the scallops (roughly chopped), the crab and shelled cockles, zest and juice of the lemon and dill. Pour over the crème fraiche and mix lightly. Season with salt and pepper.
- 03** Cut the filo sheets into squares slightly larger than the holes in the tart tin. Place one square in the tart tin, brush with melted butter and repeat with two more squares of filo, placing at different angles to make a star shape.
- 04** Spoon the seafood filling into each hole and bake in the preheated oven and cook for 15-20 minutes, until the filo is crisp and golden and the filling is set. Serve immediately.

