



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

CORNISH CRAB CHOWDER

INGREDIENTS

Serves 4-8

250g Trewithen Dairy Salted Butter
2 Leeks, finely diced
750g potato, peeled and diced
1 tbsp Seaweed
75ml Vermouth
100g Peas
100g Sweetcorn
500ml Trewithen Dairy Whole Milk
500ml Trewithen Dairy Double Cream
1 large pinch of Saffron
1 large crab or 400g Crab Meat
6 Scallops
250g fillet of Smoked Haddock
1 tbsp chopped parsley
1 tbsp chopped dill
Pinch of Sea Salt

METHOD

1. Infuse your cream by adding your saffron into it and shaking well. Then leave for a couple of hours or overnight in the fridge to absorb colour and flavour.
2. If using a whole crab, please refer to our website for instructions on how to prepare and cook, then pick the meat from the claws and leave to one side.
3. Dice your Trewithen Dairy Salted Butter and melt in a large pan. Add leeks potato and seaweed and soften on a low heat.
4. After 8-10 minutes add in your vermouth and increase the heat. Flambé to burn off the alcohol and then add in your peas, sweetcorn, milk and infused cream.
5. Reduce the heat again and bring slowly back up to a boil, adding in your diced scallop meat and white fish to cook for a further 5-6 minutes.
6. Blitz your chowder with a stick blender until it's smoother but keep some texture and lumps for body.
7. Top with a generous portion of crab meat and sprinkle with fresh herbs.