

Crabmeat Timbales

2 tsp unsalted butter, at room temperature
2 cups of heavy cream
6 large egg yolks
1/4 cup chopped green onions (green and white parts)
1 tbsp finely chopped fresh flat-leafed parsley
2 tsp minced garlic
1 tsp salt
½ tsp cayenne pepper
1/2 pound lump crabmeat, picked over for shells and cartilage

Pre-heat oven to 350 degrees F.

Grease 11 4 to 5 ounce ramekins or baking dishes with the butter and set aside.

Whisk the cream, egg yolks, green onions, parsley, garlic, salt, and cayenne in a mixing bowl.

Put about 2 tablespoons of the crabmeat in each buttered ramekin. Pour a generous 1/3 cup of the custard into each one.

Place the ramekins, being sure they do not touch each other, in a large roasting pan. Put the pan in the oven and pour enough hot water into the pan to come halfway up the sides of the ramekins.

Bake until the custard are just set and lightly golden brown (a knife inserted in the center will come out almost clean), about 45 minutes.

Remove from the oven let the timbales stand in the hot water for 15 minutes. Run a knife around the inside of each timbale, dry the outside of the ramekin with a towel, and invert the ramekin onto the center of a plate; gently shake to release the timbale.

Serve immediately. Serve with several slice of French baguette cut into ½ slices.

Wines: Llano Estacado Chardonnay, Caprock Topaz Royale

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