

# SAND CRAB LASAGNE

## Ingredients

Serves 6

### LASAGNE

750g Cooked crab meat (from approx. 6 whole sand crabs) – reserve shells for sauce  
60ml Napoli sauce (or your own tomato sauce)  
40g grated Grana Padano cheese  
600ml milk  
60g flour  
25g tomato paste  
Salt & pepper  
Cayenne pepper  
600g lasagne sheets

### CRUSTACEAN SAUCE

50g crab shells  
50g celery  
100g onions  
1 garlic clove  
1 carrot  
1 fresh tomato  
25g tomato sauce  
1/2 branch thyme  
75ml white wine  
200ml cream  
olive oil

## METHOD

### BECHAMEL SAUCE

Melt the butter in a saucepan over medium heat and stir in the flour until smooth. Cook, stirring for one minute, then remove from heat.

Gradually add the milk to the flour, stirring continuously until you have a smooth sauce. Place back on the heat and stir until it boils and thickens. Remove from heat and stir in the cheese.

Bring 3L water to boil, add salt and cook lasagne sheets until al dente, then cool.  
Preheat oven to 140c.

## LASAGNE

Mix 3/4 of the bechamel sauce with crab meat and season with salt, pepper and pinch of cayenne.

Pour 60ml of Napoli sauce in base of oven dish. Top with 1 layer lasagne sheets. Lay 1/2 crab meat/bechamel mixture on the lasagne sheet, followed by a layer of lasagne sheets. Add another layer of crabmeat/bechamel, then another layer of lasagne sheets.

In a blender, mix the remaining 1/4 of bechamel sauce with tomato paste until smooth and spread on top of the lasagne. Bake for 45/50 minutes.

## CRUSTACEAN SAUCE

Meanwhile make the sauce by heating 1tbsp of oil in a large stockpot and adding crab shells, chopped carrot, celery and onion. Cook slowly until vegetables are lightly golden.

Add garlic, fresh tomato and tomato paste and cook for 5 min. Add white wine, cook for another 5 min, then add water to cover the shells. Bring to the boil over high heat then reduce to simmer for 45 min.

Strain and discard the solid then return the liquid to the boil and cook until reduced to 1L. Add cream, season to taste, bring to the boil and blend until smooth before use.

Enjoy with friends and a glass of The Rifleman Chardonnay by Kimbolton Wines, Langhorne Creek.