



 15 minutes

 6 people

*4 slices of brioche loaf  
100 g white crab meat  
A few drops of Tabasco  
Zest of lemon  
150 g cream cheese  
1 tbsp. freshly chopped chives*

**#afternoontea  
#lunch  
#briochepasquier  
#pasquierrecipes**

## *Spicy Crab Squares*

1. Preheat your oven to 200C, and slice your brioche rolls, or brioche sliced loaf into 6 pieces.
2. Place the brioche pieces on a baking tray and toast for 12 mins, until crispy and brown.
3. Whilst it cooks, mix together the crab meat, a few drops of Tabasco, cream cheese, chives and grate some lemon zest.
4. Spread the crab mixture on top of the cooled brioche pieces and garnish with a sprinkle of chives.