

## Curried Crab & Clam Phyllo Tartlets

Yield: 6 Tartlets

### Ingredients

- 4 tbsp & ½ cup extra virgin olive oil
- ½ red onion, diced
- 4 large garlic cloves, minced
- 1 small shallot, minced
- 2 tbsp curry powder
- 2 cups diced potato
- 1 bottle [Crown Prince Natural Clam Juice](#)
- 1 can [Crown Prince Natural Whole Baby Clams in Water](#), drained
- 1 can [Crown Prince Natural Lump White Crab Meat](#), drained
- ½ lime, juiced
- salt and black pepper, to taste
- 1 package frozen phyllo dough, thawed



### Directions

Heat a sauté pan over medium high heat. When pan is hot add 4 tablespoons of oil. Allow the oil to get hot, about a minute. Add onions, garlic, shallot and curry powder. Stir occasionally until garlic and spices are fragrant. Add potatoes and stir to combine. Add clam juice and allow the clam juice to reduce until all liquid is almost gone. Turn off the burner and add clams, crab meat, and lime juice. Stir to combine, taste and season accordingly. Set aside and allow to cool.

Preheat oven to 375°F.

Make sure to completely thaw phyllo dough in refrigerator before starting. Most packages of frozen phyllo dough will have two sealed portions in the box. Only remove and open one. Remove from packaging and keep covered when not being used. Set up your workstation with ½ cup olive oil, pastry brush, and a large cutting board.

Carefully separate sheets of phyllo and place one sheet on cutting board. Brush the sheet of phyllo with olive oil. Place another sheet of phyllo on top of the first sheet and brush again with olive oil. Repeat these steps until you have done 5 layers. Place the oiled sheets of phyllo into a shallow ramekin (We used a crème brûlée ramekin). Sheets of phyllo will overhang the ramekin edges. Spoon crab and clam mixture onto the phyllo dough. Fold over the edges of the phyllo dough to cover the top of the tart. Continue with these steps until you have made six. Place all completed ramekins onto a baking dish and place into the oven. Bake for 30 minutes or until golden brown and crispy.

Serve warm.