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South Coast Crab and Saffron Linguine

Serves 2

Ingredients

- A pinch of saffron
- 40g unsalted butter
- 2 round, finely chopped shallots
- 2 cloves of garlic, finely chopped
- ½, deseeded and chopped red chilli
- 125g white crabmeat (or 1 of our Dressed Crab)
- 75g brown crabmeat (See above)
- 1 lemon
- 200g linguine

Method

1. Put the saffron in a cup and pour over 3 tbsp just-boiled water, then set aside to infuse. Melt the butter in a frying pan over a medium heat, then cook the shallots, garlic and chilli on a low heat for 5-7 minutes, or until softened.
2. Add all the crab and most of the lemon zest to the frying pan. Allow to heat for a minute, then take off the heat.
3. Meanwhile, cook the linguine in a pan of boiling, salted water following pack instructions.
4. Drain, reserving a little of the cooking water, then add the pasta to the frying pan. Toss everything together with a little pasta water, the lemon juice and saffron water with the strands. Season.
5. Divide between dishes and serve, sprinkling over the remaining lemon zest and a little black pepper.

[View the original recipe by Pip Spence](#)

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