



Crab Toast

By Shannon Bennett

25 minutes

Preparation time

15 minutes

Cooking time

20

Serves

INGREDIENTS

1 day old loaf sourdough bread 80 g butter

30 baby heirloom tomatoes, halved

1 tablespoon olive oil

4 sprigs thyme

Sea Salt to taste

Freshly ground white pepper to taste

3 teaspoons finely grated lemon zest

4 egg whites

250 g fresh crab meat

35 g white sesame seeds

2 tablespoons olive oil

Garnish

Baby basil leaves, picked Olive oil for drizzle

Miele Accessories

Universal tray Baking tray

METHOD

- 1. Pre-heat oven on Fan Grill at 225°C.
- 2. Remove the crust completely from the bread and slice the bread 2 cm thick.
- 3. Spread the bread with butter and toast on shelf position 5 until the butter just melts, approximately 2-3 minutes. Tear toast into bite size pieces.
- 4. Place whole tomatoes on a baking paper lined universal tray and season with olive oil, thyme, salt, pepper and 1 teaspoon lemon zest. Place on shelf position 4 and cook for 4 minutes.
- 5. In a medium size bowl, lightly beat the egg white.
- 6. Place the sesame seeds in another medium size bowl. Season the crabmeat with salt and remaining lemon zest.
- 7. Brush each piece of toast with egg white and lay on a baking paper lined tray. Spread 1 teaspoon of crab meat onto each piece of toast.
- 8. Brush with egg white again and then dip into the sesame seeds. Place on a lined baking tray and refrigerate for 5 minutes.

To Serve

- 1. Heat olive oil in a large frying on medium-high heat, Induction setting 7-8 until just hot enough to make a sizzle when a crust of bread in placed in the pan.
- 2. Place the crab toasts, crab side down in the hot oil and cook for 2 minutes. Turnover and cook for a further minute on the base side.
- 3. Garnish with tomato, basil leaf, drizzle of olive oil and serve immediately.