



**Miele**

# Curried crab toast

By Matt Stone

**25 minutes**

Preparation time

**10 minutes**

Cooking time

**6 servings**

Serves

## INGREDIENTS

1 x 200g packet cooked  
crab meat  
1 baguette, cut into 1cm  
slices  
Olive oil  
Salt

### Curry mayonnaise

2 egg yolks  
1 tsp Dijon mustard  
1 tsp curry powder  
1 lime, zest and juice  
350ml vegetable oil

### Pickled shallots

4 shallots, peeled and cut  
into thin rings  
200ml rice wine vinegar  
200ml water  
50g caster sugar  
1 tsp sea salt flakes  
1 tsp coriander seeds  
12 black peppercorns

### To serve

Micro coriander

## METHOD

1. Preheat oven on Fan Plus at 170°C.
2. Evenly spread baguette slices onto a perforated baking tray, brush both sides with olive oil and season with salt.
3. Place tray on shelf position 3 and bake until golden, approximately 8-10 minutes.

### Curry mayonnaise

1. Place the yolks, mustard, curry powder, lime zest and juice into a bowl. Add a pinch of salt and whisk together.
2. Slowly add oil, whisking continuously to form an emulsion. Check for seasoning.

### Pickled shallots

1. Place all the liquid ingredients into a saucepan. Bring to the boil and simmer for 5 minutes.
2. Leave to cool on the bench.
3. Dress the shallot rings with a little of the pickling liquid and season with a pinch of salt.

### To serve

1. Combine crab and 2-3 tablespoons of the mayonnaise, check seasoning.
2. Place one tablespoon of crab mixture on the toasts. Top with pickled shallot rings and garnish with micro coriander.

### Hints and tips

- Extra garlic oil from the confit garlic for the roasted potatoes can also be used when toasting the bread. If preparing the Lamb rack on the same day; you can borrow some of the pickling liquid from the pickled kohlrabi and simply mix this together with the shallot rings.
- Toasts can be made in advance and stored in an air tight container.
- Curry mayonnaise can be made in advance and kept refrigerated for up to 3 days.