

Miele

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 pan on medium-high heat, Induction setting 7-8 until just hot enough to make a sizzle when a crust of bread is 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.