

CRAB, TOMATO & AVOCADO BRUSCHETTA

Serves 4

Ingredients

- 200g crab meat
- 2 punnets heirloom or cherry tomato
- 2 avocados
- ¼ bunch basil
- 1 lemon
- 1 loaf rye sourdough
- Olive oil



Method

1. To start place the crab meat in a bowl and squeeze the juice from ½ a lemon on top, add a pinch of sea salt and mix through
2. Cut the tomatoes in half in another bowl and dress with olive oil and cracked black pepper
3. Then cut the sour dough loaf into 2cm slices and toast until golden brown
4. To assemble top the toasted sourdough with the tomatoes and then the seasoned crab meat
5. Next slice the avocado and place on top
6. To finish, rip the basil leaves and place on the bruschetta and drizzle olive oil on top

