



# CRAB TOASTS

For 20 crab toasts

## INGREDIENTS

- 1 cup (25cl) chicken stock
- 1 Tbsp cream
- 2 Tbsps Cointreau
- 1/4 cup (6cl) red wine
- zest of 1 orange
- 1 Tbsp grainy mustard
- 1 tomato, seeded and diced
- 1/4 lb (115g) chanterelle mushrooms cleaned and torn into small pieces
- 1 lb (450g) jumbo lump crabmeat
- sourdough bread, crusts removed, sliced and cut into 10 to 12 2-inch (5cm) rounds
- 1/3 cup (8cl) olive oil
- 2 cloves garlic, finely chopped
- 1 Tbsp finely chopped parsley chives
- 1 small red bell pepper, stemmed, seeded and cut into small brunoise for garnish

## PREPARATION

- 1 - Make sauce for the crab. Cook and reduce chicken stock, cream, Cointreau, red wine, orange zest, grainy mustard, tomato and chanterelles. Toss in lump crabmeat at the last minute.
- 2 - Toasts: brush rounds of sourdough bread with mixture of olive oil, garlic and parsley. Toast until lightly browned and crisp.
- 3 - Spoon crab mixture onto toasts and garnish with chives and red bell pepper.

