

Crab Toasts

A Chef Connie original, these crab toasts deliver an explosion of flavor while maintaining an enticing simplicity. With the convenience of pre-cooked crab meat, you can savor delicious results without sacrificing time. The Granny Smith apple provides a tantalizing crunch and a burst of acidity, perfectly complementing the ensemble. And here's a hot tip: prepare the crab salad a day ahead, allowing you to effortlessly assemble and serve on freshly toasted baguettes whenever you're ready.



Ingredients

- 1 French baguette
- 4 Tbsp olive oil
- Balinese Truffle Salt, to taste
- Black pepper, to taste
- 1/2 bunch chives
- 3 sprigs tarragon
- 2 lime leaves
- 1/2 pound of crab meat
- 2 lemon, zested
- 1 jalapeno, grated
- 1/4 cup Kewpie mayo
- 1 green apple

Mise en Place

- Sheet tray
- Parchment paper
- Medium mixing bowl
- Pastry brush
- Zester or microplane
- Cutting board
- Knife

Directions

- 1 Preheat oven to 325°F.
- 2 Slice the baguette on the bias into 1/4" slices. Brush with olive oil, season with salt and pepper, and bake in the oven for 10–15 mins rotating halfway through cooking until golden brown and crunchy.
- 3 Slice chives and tarragon. Mince lime leaves.
- 4 Pick through crab meat to check for shells. Mix in 1/2 of the cut chives, tarragon, lime leaves, the zest of a lemon, and a grated jalapeno.
- 5 Add mayo, season with Balinese Truffle Salt and half of a lemons worth of juice.
- 6 Slice the green apple into battons and dress with the remaining lemon juice to avoid browning.
- 7 On the tray add 1–2 tablespoons of mixed crab to each piece of toast. Garnish with the remaining chives and chiffonade persimmon/green apples. Finish with a final seasoning of truffle salt and enjoy!!