

Port Isaac Crab, Toast & Mayo



Serves 4

Prep 10 mins

Cooking 5 mins

Easy

Ingredients

2-3 tbsp good olive oil

4 slices sourdough bread

grated zest of 1 lemon, then cut in half for squeezing

2 tbsp good-quality mayonnaise

1 garlic clove crushed (optional)

250 g fresh white crab meat pick through to check for pieces of shell

100 g micro basil leaves

Cornish sea salt, salad leaves and freshly ground black pepper rocket to serve

1. Preheat the oven to 180°C (160°C fan/350°F/Gas 4) or use a hot grill.
2. Mix the garlic with the olive oil and brush the surface of the bread with the mixture. Place on a baking sheet (or under the grill) and toast in the oven for a few minutes until lightly golden and crisp. Combine the lemon zest, mayonnaise and crab meat. Stir through the micro basil leaves and season well. Spoon the crab mixture over each slice of bread and serve immediately with salad leaves and a squeeze or two of lemon juice.