

RECIPE | TOMATOES



TOMATO & CRAB CRÈME FRAICHE CROSTINI

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Recipe created by *Abigail Harris-Shea*



INGREDIENTS

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, sliced
- 8 sprigs** tarragon, roughly chopped & divided
- 1 baguette**, sliced
- 8 oz** jumbo lump crab meat
- 6 oz** crème fraiche
- 2 tbsp** lemon juice
- 1 tbsp** olive oil, divided

- 1 tsp** red onion, diced
- 1 tsp** lemon zest
- Salt & pepper, to taste

DIRECTIONS

- 1** In a medium bowl, combine $\frac{3}{4}$ of the tarragon, crème fraiche, lemon juice & lemon zest in a bowl. Season with salt & pepper and stir until thoroughly combined.
- 2** In another medium bowl, add tomatoes, crab meat, and red onion. Season with salt & pepper. Mix well.
- 3** Using $\frac{1}{2}$ tablespoon of olive oil coat each baguette slice.
- 4** Add the remaining olive oil to a pan. Cook baguettes on medium heat for 2 minutes per side.
- 5** To serve, spread crème fraiche mixture on each slice, top with tomato crab mixture & garnish with remaining tarragon.



20 min

20 min | **0 min**
PREP. | COOKING



6



easy