



RECIPE | TOMATOES

TOMATO & CRAB CRÈME FRAICHE CROSTINI



20 min

20 min
PREP.



6

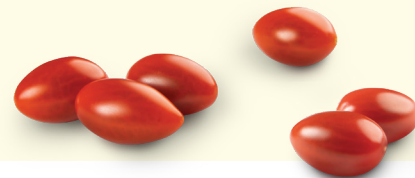


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INGREDIENTS

Recipe created by Abigail Harris-Shea

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.

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