



Waldkorn® shrimp crostini

Tomato, Shrimp, Basil,

Working method

Peel the tomato. Remove the seeds and dice the pulp. Mix the tomato pulp with the shrimp and the chopped basil. Add salt and a few drops of hot pepper sauce. Leave to marinate for at least fifteen minutes. Toast the slices of Waldkorn®. Rub the warm bread with half a clove of garlic and drizzle with olive oil. Top the Waldkorn $^{\circledR}$ slices with the tomato and shrimp mixture. Season with pepper.

Ingredients (1 person)

- 1 tomato
- 100 g North Sea shrimps
- 4 basil leaves
- slices Waldkorn® Classic
- 1 clove garlic
- 1 tbsp extra-virgin olive oil
- four-colour peppercorn mix

20 - 30 minutes