



## 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® slices with the tomato and shrimp mixture. Season with pepper.

### Ingredients (1 person)

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

🕒 20 - 30 minutes