



ORIGINE



SNOW CRAB AND SCALLOP SANDWICH FROM CÔTE-NORD

Portions : 4

Preparation Time : 30 minutes

INGREDIENTS:

- 1 Polish baguette, cut into four servings
- 200 g package frozen snow crab, thawed
- 4 jumbo scallops
- ½ a cucumber, diced
- 4 white mushrooms, thinly sliced
- 20 ml (4 tsp.) mayonnaise
- 0.5 ml (1/8 tsp.) wasabi
- 5 ml (1 tsp.) honey
- 20 ml (4 tsp.) sour cream
- 4 mini sweet peppers Sweet Pepp®
- Leaf lettuce
- Salt and pepper
- Butter

PREPARATION:

Sauté the scallops in butter with the crab. Cut the scallops into slices. Combine the mayonnaise, wasabi, honey and sour cream. Add the combination to the mixture of cucumber, mushrooms, scallops and crab. Arrange lettuce leaves on the bread and add the filling on top. Garnish with a few pieces of sweet pepper.

Bon appétit!