



SEAFOOD "TXAKA" PINTXOS FOR SHARING



INGREDIENTS

- 200G SURIMI STICKS (CRAB STICKS)
- 100G MAYONNAISE
- 6 SLICES OF BAGUETTE CUT AT AN ANGLE
- 1 EGG
- 6 COOKED, PEELED PRAWNS
- 6 SKEWERS

PREPARATION



Finely dice the surimi, so it is broken up very small. Mix the chopped surimi into the mayonnaise well.



Cook an egg for 10 minutes, peel and chop finely or grate. Toast the slices of bread cut at an angle on one side only under the grill.



Assemble the pintxo by placing a soup spoonful of the surimi and mayonnaise mix onto the bread, topping with the chopped egg and finishing off with a cooked prawn speared with a cocktail stick. Place them on a tray or plate.

Enjoy!

