BASCO
GOURMET SPAIN TO YOUR DOOR

Pintxo de Txaka



PREP TIME
5 MINS

COOK TIME
10 MINS

TOTAL TIME
15 MINS

SERVES 4 PEOPLE

EASY

Ingredients

200g surimi crab sticks
100g mayonnaise
4 slices of baguette bread, cut at an angle
1 free-range egg
Salt and cayenne pepper to taste

Method

Finely dice the crab sticks and in a bowl mix with the mayonnaise well, season with salt and a small pinch of cayenne pepper.

Cook the egg for 10 minutes in boiling water, peel and finely grate. Toast the slices of bread under a hot grill.

Assemble the pintxo by placing a soup spoonful of the crab mayonnaise onto the bread, topping with the grated hard-boiled egg. Place them on a tray or wooden board and serve.

https://www.bascofinefoods.com/spanish-recipes/pintxo-de-txaka/