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## CHEF DALE SNIFFEN RECIPE

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### **Bruschetta with Crab Aligot Mash, and Tomato**

Preparation time: 20 minutes

Cooking time: 25 minutes

Serves: 6 to 8

#### **Prep list**

500gm Royal blue potato, large diced (unpeeled)

2 tbsp Sour Cream

6 Roasted garlic cloves, crushed

70gm Salted Butter, cubed

350gm, Grated sharp cheddar cheese

200gm Cooked Crab meat

4 Roma tomato diced ( remove seeds)

1/4 cup Chives chopped

Extra virgin Olive oil for drizzling

1 Sour dough loaf, thickly sliced and toasted

#### **Method**

Steam potatoes for 15 minutes or until very tender when tested with a fork. Drain through a sieve, place cooked potato back into the pot that's set on heat to low. Lightly crush potato with a masher, switch utensil to a strong wooden cooking spoon. Start mixing vigorously, then add sour cream, garlic, and butter, don't stop mixing!!! Start adding cheese one hand full at a time until all the cheese has been adsorbed and you have a very elastic texture. Lastly add crab and season to taste. Assemble Bruschetta by drizzling them with olive oil then, then spread with Crab Aligot mash, diced tomato and chives.