

# CRAB BRIOCHE, AVOCADO & SHREDDED GEM LETTUCE

## INGREDIENTS

- 4 GF Brioche buns (I used Schar)
- 2 Tins of shredded crabmeat (Approx. 290g), rinsed and drained
- 1/2 tsp English mustard (or to taste)
- 5 tbsps mayonnaise
- 1/2 Lemon
- Handfull of fresh chives, cut into small pieces
- One gem lettuce, finely shredded
- Half an avocado, cut into small cubes

## EQUIPMENT

- Medium bowl
- Tin opener
- Mixing spoon

## METHOD

1. In a medium bowl, mix the crab meat, mayonnaise, 3/4 of the chives and mustard. Squeeze in the juice of half of your lemon, and mix again.
2. Slice your brioche rolls open, making sure to not cut the whole way through. Toast them lightly under the grill.
3. Remove from the grill, and fill with a small amount of shredded gem lettuce, then spoon some avocado on top, ensuring it is evenly distributed. Finally, add a heaped spoonful of your crab mixture and top with some of the remaining chives.