

## Crabmeat tapas *(Appetizers)*



### Preparation

Cut the crab meat into small pieces and place in a bowl. Chop up a bunch of parsley and add to the crab meat. Add the light mayonnaise and a pinch of cumin. Crush a small clove of garlic and add to the mixture. Cut some slices of baguette and toast them. Put a spoonful of crab meat paste on each slice of baguette. On each of the tapas that you make in this way, put a teaspoon of lumpfish roe.

### Tips

If you are about to organize a dinner with friends and you've overdone the pizza or chips, take some inspiration from Spanish cuisine. There we will find a wonderful variety of tapas, with their unusual flavours that will delight your guests.

### Trivia

In Venice there is a similar tradition to that of Spanish tapas. In the 'bàcari', local bars in the area stretching from the Bridge of Spires to the Holy Apostles, it is traditional to take a drink - a prosecco for example - and nibble on various "spuncioni". Pensioners and university students alike, like to spend the evening moving from 'bacaro' to 'bacaro' eating bar snacks and drinking.

### Information

**Preparation** 20 minutes

**Serves X** Serves 3 persons

**Level of difficulty** Easy

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### Ingredients

**Crab sticks** 200 grams

**Parsley** 20 grams

**Garlic** 1 clove

**Mayonnaise** 100 millilitres

**Oil** 20 grams

**Bread** 400 grams (Baguette)

**Lumpfish roe** 50 units