



Chicken and Egg Mayo Crostini

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 or 4 chicken breasts - garlic aioli (preferably home made) - dried rosemary - 3 or 4 hard boiled eggs - japanese mayonnaise - tobiko - chives, finely chopped - 1 baguette, thinly sliced at an angle - olive oil - sea salt, powdered white pepper

Instructions

These make a great snack, and are really yummy and easy to make for a drinks party or something of the sort. It's a great adaptation to the usual (and somewhat boring) chicken mayo and egg mayo sandwiches. (Makes about 40, or however many slices of baguette you have. If there's extra chicken or egg leftover, just eat it with a slice of bread.) 1. Preheat oven to 150°C. Place the slices of baguette on a baking tray and drizzle lightly with olive oil, then sprinkle with salt and pepper. Bake for 5 minutes, then remove, flip the slices over, drizzle with a little more olive oil and bake for another 5 minutes. Set aside on a wire rack to cool. 2. Mash the hard boiled eggs with some japanese mayo, salt and white pepper to taste. You don't want it to be too gloopy, so don't go overboard with your mayo: just add enough to bind it. 3. Poach the chicken breasts in some hot water with the rosemary and a little salt. Drain and let it cool, then shred with a fork. If the chunks are too big, you might want to run a knife through it to get the chunks smaller. Mix this with some garlic aioli, and add salt and pepper to taste. Again, you don't want it too gloopy so restrain yourself with the aioli. 4. Using 2 spoons, quennelle the egg mayo and place them on your crostini. You might want to flatten it slightly with the back of a spoon to make sure it sticks to the bread. Do this with half the crostini, and do the same thing using the chicken on the other half. 5. Garnish the egg mayo crostini with a little heap of tobiko (I find using chopsticks to place the tobiko on the egg easier than using a spoon), and garnish the chicken crostini with chives. Serve on a tray, like in the picture.