

NEW ENGLAND CRAB BLT *with* OSTENBORG PESTO HAVARTI

Chef Tim Soufan, Not Your Average Joe's, Boston

Yield: 2 servings

ingredients

- 4 slices hearth-baked bread, lightly toasted
- 2 tablespoons mayonnaise
- 8 basil leaves
- ½ medium tomato, sliced
- 4 slices **Ostenborg Pesto Havarti**
- 2 crab cakes (approx. 4 to 5 ounces each)
- 6 slices bacon, cooked until crisp
- 6 leaves arugula

method

- Spread each slice of bread with mayonnaise. Evenly layer bottom slices with basil tomato, one slice **Ostenborg Pesto Havarti**, crab cakes, remaining slice **Ostenborg Pesto Havarti**, bacon, and arugula. Top with remaining slices of toast.



“Pesto Havarti on a tuna melt is a classic flavor combination. It’s also delicious melted on a pizza or panini.”

Fermo Jaekle,
Co-owner and Chief Executive Officer