

## Shrimp & Crab Slider with Corn Crudo Spread

Servings: 1

### INGREDIENTS

- 1 ea brioche roll
- .1 qt heavy whipping cream
- 2 ea corn on the cob
- ½ t micro greens
- 1 ¼ t fresh sage
- 1 ¼ t Cajun seasoning

### PREPARATION

Prepare corn crudo by roasting corn, cut it off the cob. Combine with cream, sage, salt and cajun seasoning. Simmer till thick approx. 20 minutes. Allow to cool and pulse in robo coup. Deep fry southern style shrimp and crab cakes. Toast slider bun. Assemble with crudo spread, crab cake and top with micro greens.

