

Uni Bruschetta

10 min
CA
OR
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4

Ingredients

1/4 yellow onion, minced
1/2 tablespoon dry sherry*
1/2 tablespoon fresh lemon juice
1/2 tablespoon cilantro, chopped
1 tablespoon extra virgin olive oil
2 sea urchin (about 10 pieces of uni)
Pinch of salt and pepper
12 slices of baguette

*non-alcoholic substitution: orange juice

In a bowl, combine the minced onion, sherry, lemon juice, cilantro, and 1 tablespoon of olive oil.
Gently toss the uni in the mixture, adding salt and pepper to taste.
While mixture is marinating, brush the bread slices with remaining olive oil and grill over medium heat until both sides are golden.
Slice the toast, top with uni mixture and serve.

Recipe adapted from Pacific Urchin Harvesters Association

Species Group
Sea Urchins, Sea Cucumber