

SUN-DRIED TOMATO CROSTINI

Servings: 4-6

Prep Time: 20 minutes

Cook Time: 5 minutes

Crisp bread topped with tangy sun-dried tomato, melted cheese and fresh basil make an effortless treat that are as beautiful as they are mouthwatering. Pair with a glass of prosecco for an elegant first course.

Ingredients

1 old world baguette or French baguette

Olive oil, as needed

1 garlic clove, cut in half

Salt, to taste

Freshly ground black pepper, to taste

1 jar (8.5 ounces) sun-dried tomatoes, packed in oil

1 cup trugole cheese, crumbled

1/4 cup basil, chiffonade

Directions

Preheat broiler to low.

Slice baguette into thin slices on an angle. Brush each side lightly with olive oil, rub with cut side of garlic clove, and sprinkle lightly with salt and pepper. Lay bread slices in a single layer on a sheet tray. Place under broiler about 3 minutes, or until lightly toasted. Flip each bread slice over and return to broiler for an additional 2 minutes, or until second side is lightly toasted.

Meanwhile, drain oil from sun-dried tomatoes. Using a food processor, pulse until sun-dried tomatoes form a paste.

Spread an even layer of sun-dried tomatoes over each toast. Top evenly with crumbled cheese. Return to broiler until cheese starts to melt, about 5 minutes. Remove from broiler and top with basil. Serve immediately.

NOTE: If you don't have a food processor, use a sun-dried tomato spread right from the jar. Trugole is an aged Italian cheese. If you are unable to find it, try using provolone.

CAREY PALENCHAR

Culinary Professional

www.CAREYPALENCHAR.com