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# KITCHEN CONNAISSEUR

## Olive Crostini



Recipe by Serene Choo, Stratford Chefs School  
Serves 8

### *ingredients*

#### FOR GUACAMOLE

- 1 Avocado, ripe
- 1 Lime, zest and juiced (strained)
- Pinch** Cayenne pepper
- 1 Tbsp** Red onion, minced
- 1 tsp** Garlic, minced
- 1/4 cup** Creme fraiche

#### FOR CROSTINI

- 4 Tbsp** **Kalamata Olive Tapenade**
- 2 Tbsp** **Roasted Garlic Olive Oil**
- 1/2** Baguette, sliced to 1/4 " thick on a bias
- To taste** Salt and pepper
- 2 Tbsp** Salted butter, softened

#### TO SERVE

- 1/2** Red pepper, seeded
- 1 Tbsp** **Roasted Garlic Olive Oil**
- 1/4 cup** Olives (preferably Kalamata), halved and pitted

### *instructions*

#### **Guacamole Directions:**

- Pit avocado, scoop out flesh, and place on cutting board.
- With a fork, mash, add 2 t lime juice, pinch of lime zest, garlic, red onion, cayenne pepper and salt and pepper to taste. Mix well.
- Fold in crème fraiche. Leave avocado pit in mixture until ready to use (prevent oxidization). Chill until ready to use.

**Crostini Directions:**

- In a sauté pan, drizzle Kitchen Connaisseur's Roasted Garlic Olive Oil, heat until hot, place red pepper and cover with oil, and sprinkle on salt and pepper. Cook all sides until skin is blistering.
- Take off heat and cool. Julienne thinly, 1/8".
- Brush baguette slices on one side with butter, drizzle with Kitchen Connaisseur's Roasted Garlic Olive Oil, and place in 350F oven for 3-5 minutes until surface is crisp and golden in colour. Cool and set aside.
- Brush baguette with Kitchen Connaisseur's Olive Tapenade, layer next with 1 T guacamole, place half an olive on top, and cross with 2 julienne red pepper slices.