

*Crostini -
little toasts with
flavourful toppings*



Crostini are small rounds or geometric shapes of bread, brushed with oil, and topped with flavourful filling. They are much like bruschetta but smaller and less filling. Hence they make perfect party hors d'oeuvre.

ingredients

KALAMATA OLIVE TAPENADE CROSTINI

10 tsp **Kalamata Olive Tapenade**
5 oz Mozzarella - shredded or thinly sliced
10 pieces Crostini
 Red pepper - thinly sliced

CARAMELIZED ONION AND EMMENTHAL CROSTINI

5 oz Emmenthal or swiss cheese - sliced
5 tsp **Caramelized Onions**
10 pieces Crostini
 Pepper - freshly ground

CURRY AND SHRIMP CROSTINI

1 Cup **Curry and Cream Sauce**
1/2 Cup Baby Shrimp - fresh
36 pieces Crostini
 Lemon for squeezing

instructions

Crostini

1. Preheat oven to 375°F.
2. Slice a baguette on the diagonal into 1/4" pieces or a country loaf into geometric shapes.
3. Brush both sides of the bread rounds with Kitchen Connaissanceur Roasted Garlic Olive Oil.

4. Arrange on a baking sheet. Bake, turning once, for 10 minutes or until crisp and golden on the surface, but not hard-toasted all the way through.

The toasts can be served hot or at room temperature.

Kalamata Olive Tapenade Crostini

1. Preheat oven to 375°F.
2. Spread one teaspoon of tapenade on each piece of crostini. Top with 1/2 ounce of mozzarella cheese. Garnish with red pepper strips.
3. Place on a baking sheet and bake for 4-7 minutes, or until cheese is melted. Arrange on a platter and serve immediately. Makes 10 pieces.

Caramelized Onion and Emmenthal Crostini

1. Preheat oven to 375°F.
2. Place 1/2 ounce of cheese on the crostini. Top with 1/2 teaspoon of caramelized onions. Liberally grind black pepper over the top.
3. Place on a baking sheet and bake for 4-7 minutes or until cheese is melted. Arrange on a platter and serve immediately. Makes 10 pieces.

Curry and Shrimp Crostini

1. Preheat oven to 375°F.
2. Mix the curry sauce and shrimp together. Place 2 tsp of the mixture on top of the crostini.
3. Place on a baking sheet and bake for 4-7 minutes or until heated through. Arrange on a platter and serve immediately. Makes 36 pieces.