



Crostinni w/ Tomato & Basil

In the Garden:

Tomato
Basil
Garlic

Equipment:

Cutting Board	Medium Bowl
French Knife	Small Bowl
Bread Knife	Pastry Brush
Tea Towel	
Cookie Sheet	



In the Cupboard -Interesting Terms/Techniques: rubbing garlic, raw vs. roasted garlic

Ingredients:

Tomato Topping:

2 Cups chopped	Tomato (Grape, Cherry, or Heirloom in season)
1 Bunch chopped	Basil
2 Tbsp	Olive Oil
1 Tbsp	Balsamic Vinegar
Salt & Pepper	

Crostinni:

2 clove, peeled and left whole	Garlic
½ Stick	French, Whole Wheat or Multigrain Baguette
2 Tbsp	Olive Oil – for brushing sliced baguette before toasting

Method:

1. Slice baguette on an angle 1 to 2 inch thick.
2. Brush each slice with olive oil. Place each slice on a cookie tray.
3. Grill under broiler until slightly brown. Remove from broiler until tomato topping is ready
1. Chop tomatoes and basil. Cut basil into chiffonade pieces by rolling basil leaves into a tube and slicing very thin.
4. Add to bowl with olive oil, balsamic vinegar, salt & pepper
5. Top grilled baguette slices with tomato topping

Optional:

Top each slice with grated parmesan cheese and serve. OR top each with mozzarella and broil until melted. Add a grated clove of garlic to left over tomato topping and serve over hot pasta. DELISH! 😊

