

Roasted Crostini

Three Ways

serves 2–4

INGREDIENTS

RICOTTA CROSTINI

2–3 ripe tomatoes
Extra virgin olive oil
Sea salt and black pepper
3–4 slices sourdough bread
1 garlic clove
½ cup (100 g) ricotta
2 tbsp. balsamic vinegar
Small basil leaves for garnish

SMOKED TROUT CROSTINI

3–4 slices sourdough bread
Extra virgin olive oil
2 oz. (50 g) smoked trout fillet
3.5 oz. (100 g) cream cheese
Lemon juice
Flaky sea salt and pink pepper
Fresh dill for garnish

BLUE CHEESE CROSTINI

3–4 slices sourdough bread
Extra virgin olive oil
3.5 oz (100 g) blue cheese
1–2 pears
Honey
Sea salt
Black pepper
Fresh thyme for garnish

Level Easy

Preparation time 15–25 min

Reliable crostini are the hors d'oeuvre to throw together to ensure no one will be left hungry. Of course, they end up the stars of the show, as does the chef.

RICOTTA, ROASTED TOMATO AND BALSAMIC VINEGAR

Preheat the grill or oven to 400°F (200°C).

Cut the tomatoes into slices, drizzle with the olive oil, season with salt and pepper and place on a baking tray lined with parchment paper. Roast the tomatoes until they start to brown, then set aside and let them cool for 10 minutes.

Meanwhile, toast the bread in a dry frying pan (without oil) or underneath the grill. Rub the garlic on both sides of the bread, sprinkle with olive oil and spread one side with ricotta cheese. Arrange the roasted tomatoes on top of the ricotta. Season with salt and pepper, sprinkle with balsamic vinegar. Garnish with small basil leaves and serve immediately.

SMOKED TROUT, CREAM CHEESE, AND DILL

Dry-toast the slices of bread (see above).

Flake the trout fillet with a fork and gently stir in the cream cheese, season with salt, pepper, a drizzle of olive oil and a squeeze of lemon.

Drizzle the bread with olive oil and spread one side with the smoked trout. Squeeze a few drops of lemon juice onto each slice and garnish with fresh dill. Serve immediately while warm.

BLUE CHEESE, PEAR, AND THYME

Dry-toast the slices of bread (see above). Drizzle the bread with olive oil. Cut the cheese into three small wedges and place each wedge onto one slice of bread. Top with three pear slices and drizzle honey on top. Season with salt and pepper. Garnish with thyme leaves and serve warm. The recipe also works with figs instead of pears.

84 IMPROVISED BREAKFAST

