



Crostini with Red Pepper Puree & Black Olive Pate

This is a really simple dish that works well as either a simple starter or as canapés. The simplicity lies with the basic ingredients, that when combined create a fantastic amount of flavour. The key to them both however, is a high quality extra virgin olive oil. Even with the most basic black olives, the flavour of extra virgin olive oil really created this dish. Ready made crostini can be used or you can make your own by toasting thin slices of baguette.



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Serving Size 4+ People - Prep Time 30 Minutes

Red Pepper Ingredients:

- 1 Red Pepper Roasted
- 2 Cloves of Garlic
- Fresh Basil (few leaves)
- Sea Salt (good pinch)
- Extra Virgin Olive Oil

Black Olive Pate Ingredients:

- 250g Black Olives
- 2 Cloves of Garlic
- Fresh Basil (few leaves)
- Sea Salt (good pinch)
- Extra Virgin Olive Oil

Step 1: The easiest way to create this dish is by using pre-made crostini, but if you are making them yourself, then thinly cut a baguette and toast the bread to your liking so that the bread has a nice crisp to it.

Step 2: Roast your red pepper with the garlic for about 15 minutes until it's soft. Once it's cooked, use a food processor to blend the pepper and garlic into a puree. Add in the basil, sea salt and a drizzle of extra virgin olive oil.

Step 3: Combine the olive, garlic, basil, sea salt into a food processor and blend. Slowly pour in the extra virgin olive oil until the mixture reaches a smooth but firm consistency.

Step 4: Place the mixtures onto the crostini and sprinkle a few pieces of fresh basil over them.



@CucinadiWilliam

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