

avocado & goat cheese crostini with roasted cherry tomatoes

- Makes 20 canapés to serve 10
- Preparation: 20 minutes
- Cooking: 40 minutes

This unusual combination of avocado and mild goat cheese works equally well as a crostini topping or dip. It looks beautiful and tastes delicious.

crostini

20 ½-inch-thick slices of day-old French bread, preferably a thin stick

olive oil

roasted cherry tomatoes

10 cherry tomatoes

olive oil

1 tablespoon balsamic vinegar

salt and pepper

avocado purée

1 large ripe avocado

5½ oz fresh, creamy goat cheese

grated zest and juice of ½ lemon

1 tablespoon olive oil

1 garlic clove, peeled

2 shakes of Tabasco sauce

salt and pepper

1 Preheat the oven to 350°F.

To make the crostini, place the bread slices on a baking sheet brushed with olive oil. Brush the bread with olive oil. Bake until crispy and golden brown, about 10 minutes. Set aside in a dry place until needed.

2 To roast the cherry tomatoes, preheat the oven to 300°F. Cut the tomatoes in half and place on a baking sheet. Drizzle with olive oil and

balsamic vinegar, sprinkle with salt and pepper, and roast for 30 minutes.

3 To make the avocado purée, place all the ingredients in a food processor or blender and purée until smooth. Adjust seasoning to taste.

4 To assemble, place a teaspoon of the avocado purée on top of each crostini, and garnish with a roasted cherry tomato half.

divados



Buy the avocados ahead of time to ensure they are ripe. Sun-blush tomatoes can be used instead of roasted cherry tomatoes. Choose the thinnest French bread available.



You can make the crostini a week ahead and store in an airtight container. The avocado purée can be made one day ahead. Cover, with plastic wrap touching the purée to remove all air, then chill.



Flat-leaf (Italian) parsley or chopped chives can be used as an extra garnish.

divadon'ts



Don't top the crostini more than 1 hour in advance. Don't leave the assembled crostini in direct sunlight.