

Recipe

Bruschetta with White Bean Puree and Rosemary Oil

Ingredients & Directions

For white bean spread:

1 14 oz. can white beans rinsed (Great Northern or Cannellini Beans)
1 large clove of garlic, minced
1/4 cup grated parmesan
1/4 cup extra virgin olive oil
2 Tbls. water
1 Tbls. lemon juice
1 tsp salt.
1/4 tsp black pepper

- Combine all above ingredients in a Cuisinart or other food processor fitted with a metal blade.
- Pulse about 10 times then blend until well-pureed, or about 45 seconds
- Set aside

For rosemary oil:

2 sprigs rosemary (whole) chopped into 3 (leaves stay on stem)
1/3 cup extra virgin olive oil
1/4 tsp kosher salt

- Combine rosemary, olive oil and salt in a small saucepan and bring to a simmer
- Turn off and let stand for 5 minutes for rosemary flavor to infuse
- Strain through a fine mesh strainer and set aside



For toast:

1 baguette loaf
1/4 cup olive oil
1 large garlic clove
Salt and pepper to taste

- Preheat the oven to 350 degrees
- Slice entire loaf of baguette on a bias into 1/4 in slices
- Fine mince garlic clove and combine in a small microwave safe bowl with the olive oil
- Heat oil and garlic in the microwave for 1 minute
- Layer sliced bread in a single layer on a sheet tray or cookie sheet
- Brush top of slices with garlic oil with a pastry brush
- Sprinkle lightly and evenly with salt and pepper to taste
- Toast in oven on 350 for 5 minutes or until just starting to brown
- Remove from oven and let cool on a wire rack or serving plate

Prepare

- Spread 1 Tbls. white-bean puree onto each piece of toast
- Arrange in a single layer on a serving plate
- With a spoon, drizzle entire tray of toast with rosemary-infused oil and sprinkle with grated parmesan cheese

Chef's Notes

