Crostini

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Preparation

500 g tomatoes, San Marzano

3 cloves of garlic

½ bunch of basil

Core and dice the tomatoes. Crush the garlic, chop the basil and combine with the tomatoes.

1 baguette

50 ml olive oil

Cut the baguette into slices about 15 mm thick (it should make around 16 slices) and drizzle them with olive oil.

Salt

Pepper

Mix the tomatoes with the remaining olive oil, season with salt and pepper and spread evenly over the slices of bread.

Put the wire shelf with the crostini at the topmost level. Bake.

Put the pastry in

Tips

For crispier results, bake the bread first and then spread over the tomato mixture.

Accessories

Wire shelf

Additional information

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