

RECIPE

WHIPPED FETA & TOMATO BRUSCHETTA

INGREDIENTS:

1 baguette, sliced
1 pt Grape tomatoes, sliced in rounds
2 tbsp fresh flat leaf parsley, chopped
kosher salt, to taste
freshly cracked black pepper, to taste
2 tbsp olive oil
8 oz feta cheese, crumbled
3 oz whipped cream cheese
Pinch kosher salt

DIRECTIONS:

Preheat oven to 375.

To make the crostini, slice the baguette in about 1/4 inch thick slices. Lay them out on a sheet pan in a single layer and drizzle some olive oil on each slice. Place in the oven for 12 minutes, flipping halfway through to get the golden brown color on both sides. Take out and set aside to cool completely.

In a medium mixing bowl, combine the sliced grape tomatoes, chopped fresh flat leaf parsley, olive oil, salt and pepper to taste. Mix gently and let sit to marinate for up to a half hour.

Meanwhile, in a food processor, add the crumbled feta, the whipped cream cheese and pinch of salt. Process for approximately 4 minutes until the mixture has a smooth and creamy consistency. You may have to stop the processor a couple of time to scrap down the sides. Taste and re-season if needed. Place the whipped feta in a bowl and let stand at room temperature to make it easier to spread on the crostini.

When you are ready to assemble, lay the crostini out on your serving platter of choice. Spread about a teaspoon of whipped feta and add a small spoonful of the tomatoes on top. You can also sprinkle some extra chopped parsley on top for garnish and a color pop!

Makes: approx 36