

Black Olive and Tapenade Crostini

Servings: 4 to 6

INGREDIENTS

- 1 ea French bread, loaf, ¼" sliced
- 1 c Chef's Line™ extra-virgin olive oil
- tt salt and pepper
- 1½ c Glenview Farms® Mediterranean goat cheese, crumbled
- 14 oz Chef's Line black-olive tapenade
- 20 ea cherry tomatoes, halved
- 20 ea Italian parsley sprigs
- Unfiltered extra-virgin olive oil
- 4 oz rapini

PREPARATION

Place sliced bread on a lined sheet pan. Drizzle with olive oil and sprinkle with kosher salt. Bake at 350° until light golden brown, 8-10 minutes. Cool.

Make a quenelle shape with the tapenade and place on one end of the crostini. Add crumbled goat cheese next to that and top with half of a cherry tomato and piece of Italian parsley. Drizzle with oil. Serve with rapini that has been drizzled oil, salt and pepper.

