

MEDITERRANEAN HAZELNUT TAPENADE CROSTINI

INGREDIENTS

1/4 cup whole hazelnuts
1/2 cup kalamata olives
2 tablespoons capers
2 roasted red peppers
2 tablespoons olive oil
Fresh thyme
Baguette slices

METHOD

1. Preheat oven to 375°F.
2. Hazelnut Preparation: Select whole, raw hazelnuts, toast in dry skillet over medium-low heat, stir constantly, 4-5 minutes until golden and fragrant. Transfer to clean kitchen towel.
3. Rub hazelnuts to remove loose skins. Roughly chop on cutting board. Aim for varied sizes for texture.
4. Tapenade Preparation: Drain kalamata olives, pat roasted red peppers dry.
5. In a food processor, combine: Pitted kalamata olives, roasted red peppers, capers, 2 tablespoons olive oil, 1 small garlic clove (optional).
6. Pulse until slightly chunky, not completely smooth. Transfer to mixing bowl and fold in chopped hazelnuts. Taste and adjust seasoning, may need pinch of salt and potentially small splash of lemon juice.
7. Crostini Assembly: Slice baguette diagonally in ¼ -inch thick slices, aim for uniform thickness. Arrange on baking sheet and brush lightly with olive oil. Bake 5-7 minutes until crisp and light golden. Let cool slightly, spread tapenade generously, garnish with fresh thyme leaves, tearing the leaves just before sprinkling.