



## APPETIZER RECIPE

### Pesto Caprese Crostini



- *Au Pain Doré olive bread*
- *3 tablespoon pesto*
- *6 cocktail Bocconcini cocktail drained*
- *6 red cherry tomatoes*
- *2 tablespoon olive oil*
- *Arugula, basil or parsley for garnish*
- *Flower of Salt and fresh ground pepper*

#### Preparation

- Cut the bread in small thin slices.
- Set the slices on a baking sheet. Spread half of the pesto on the bread slices. Grill at broil 2 min. Take out of the oven and let cool down.
- Cut each bocconcini and cherry tomatoes in four thin slices.
- On each crostini, lay down by alternating two slices of bocconcini and two tomatoes.
- In a small bowl, mix the rest of the pesto with the olive oil. Pour in a stream on the crostinis.
- Add salt and pepper.
- Garnish with arugula, basil or parsley.
- Serve immediately.

The olive bread will give this classic recipe that amazing Mediterranean flavour.

And that's it, BON APPÉTIT !