

# Crostini Cuties



(4 appetizers)

- 4 baguette slices (cut into 1" (2.5 cm) thick slices)
- 1/3 cup (90 ml) extra virgin olive oil, divided
- 2 tbsp (30 ml) any fresh herb: basil, parsley, oregano, thyme or rosemary (finely chopped)
- 1 small clove garlic (finely chopped)
- 1/4 tsp (2 ml) Windsor® Table Salt
- 1/4 tsp (2 ml) Windsor Black Peppercorns
- 12 small or Cocktail tomato slices (cut into 1/2" (1 cm) slices)



## Garnish

- Small herb leaves
- Windsor Table Salt
- Windsor Black Peppercorns

## Recipe Preparation

1. Preheat oven to 350°F (180°C).
2. Mix olive oil with herbs, garlic, salt and pepper.
3. On a baking sheet, brush herbed oil onto baguette slices, and bake for 10 minutes.
4. Remove from oven and let cool for 1-2 minutes.
5. Top crostini with tomato slices and drizzle remaining herbed oil over top.
6. Sprinkle with a pinch of salt, and black pepper. Garnish with small herb leaves.
7. Serve immediately.

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