

Spring Pea Crostini with Parmesan

Recipe By *Chanie Apfelbaum*



Cooking and Prep:  25
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Serves:  24

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Peas are a great seasonal favorite to enjoy during spring. Their bright green color is so light and refreshing, and when paired with parmesan and tomatoes, they make the perfect appetizer for a dairy meal. If you prefer to use fresh peas, make sure to shock them in ice water after cooking, to maintain their bright color.

Ingredients (13)

Crostini

- 2 baguettes (day-old, preferred)
- 1/2 cup **Bartenura Olive Oil**
- cherry tomatoes, for garnish
- fresh basil, for garnish
- shredded Parmigiano-Reggiano, for garnish

Pea Puree

- 16 ounces (450 grams) frozen peas, thawed
 - 2 cloves garlic or 2 cubes **Gefen Frozen Garlic**
 - 1/3 cup fresh basil
 - juice of 1/2 lemon
 - 3 ounces (85 grams) grated Parmigiano-Reggiano
 - Haddar Kosher Salt**, to taste
 - freshly ground **Gefen Pepper**, to taste
 - 1/2 cup **Bartenura Olive Oil**
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Start Cooking

For the Pea Puree

1. Place all the puree ingredients except for the olive oil in a food processor with the S-blade.
2. Pour the olive oil through the feeding tube while the machine is running. Blend until smooth and adjust seasoning as necessary.

For the Crostini

1. Preheat oven to 350°F (180°C).
2. Slice the baguettes on the diagonal into ¼-inch-thick (.6-cm) slices. You should get around 24 slices, depending on the size of your baguettes.
3. Brush the slices with olive oil on both sides and bake until crisp and lightly golden, about 10 minutes. Cool completely.
4. Spread the pea puree on the crostini and garnish with fresh basil, a slice of tomato, and shredded parmesan.

Note:

Store leftover puree in an airtight container for up to 1 week.

Variation:

Feel free to use avocado instead of peas on top of the crostini.