

Crostini

Recipe By *Estee Kafra*



Cooking and Prep:  25
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Serves:  8

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Purim, Shavuot

Diet: Pescetarian

Source: Family Table by
Mishpacha Magazine

We've used this appetizer idea many times in our house. It's simple, yet has a pretty presentation. The components can be made a few hours in advance and assembled before serving. I often switch up the lox for a small scoop of whitefish salad or even some hummus for a less fancy occasion.

Ingredients (16)

Crostini

- 3 long baguettes (multigrain or white)
- 2 cloves garlic
- Bartenura Olive Oil** or other good-quality olive oil, for drizzling

Avocado Dip

- 3 cubes frozen chili, defrosted
 - 3 tablespoons **Bartenura Olive Oil**
 - 3 avocados, finely diced
 - juice of 1 lemon
 - 1 scallion, finely chopped
 - large-flaked salt, such as **Tuscanini Sea Salt** or Himalayan salt
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Smoked Salmon

- 8 slices smoked salmon
 - cracked black pepper, for sprinkling
 - capers, for garnish
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Bruschetta

- 1 pint small grape tomatoes, finely sliced
 - 2 cloves garlic, minced, or 2 cubes **Gefen Frozen Garlic**
 - 2 cubes **Dorot Gardens Frozen Basil**, or 1/2 cup finely chopped fresh basil
 - large-flaked salt, such as **Tuscanini Sea Salt** or Himalayan pink salt
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Start Cooking

Prepare the Crostini

1. Preheat oven to 425 degrees Fahrenheit (220 degrees Celsius). Cut the baguettes on an angle to create even slices, approximately eight slices per baguette, and place on a baking sheet (or two sheets, if necessary).
2. Slice the garlic cloves in half and rub each piece of bread with the garlic. Drizzle lightly with olive oil and bake in oven for about 10 minutes or until edges are just browning.

Assemble the Crostini

1. For the avocado dip, combine the chili paste and olive oil. Brush eight slices of toasted bread with the combination.
2. Toss the avocado with the lemon juice and let it rest in a separate bowl until ready to serve. Mix avocado with the chopped scallion and sprinkle generously with the flaked salt. Heap the mixture evenly on top of the chili-lined bread.
3. Cover another eight slices of toasted bread with the lox, and sprinkle with black pepper and capers.
4. For the bruschetta, mix together the sliced tomatoes with defrosted cubes and herbs. Arrange on the remaining eight slices of toasted bread and sprinkle with large-flaked salt.
5. Plate the crostini with one slice of each topping per plate.

Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.