

# Caramelized Apple and Bleu Cheese Crostini

Recipe By Michael Natkin



Cooking and Prep:  25  
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Serves:  8

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian

Source: Whisk by Ami

Magazine

## Ingredients (9)

### Main ingredients

- 1/2 cup loosely packed fresh tarragon leaves
- 2 tablespoons **Bartenura Extra-Virgin Olive Oil**
- 16 thin slices crusty baguette
- 1 tablespoon unsalted butter
- 2 small apples (such as Pink Lady), each cut into 16 wedges

- tiny pinch of cayenne pepper
  - freshly ground **Gefen Black Pepper**
  - 1/4 cup bleu cheese (such as Bleu de Causses or Gorgonzola Dolce), at room temperature
  - flaky sea salt (such as Maldon) or large-crystal sea salt (such as red Hawaiian salt)
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## Start Cooking

### Prepare the Crostini

1. Preheat oven or toaster oven to 400 degrees Fahrenheit.
2. Set aside 32 nice-looking tarragon leaves. In a mortar and pestle or mini food processor, coarsely puree the remaining tarragon with the olive oil.
3. Brush the baguette slices with the tarragon oil, reserving the crushed tarragon. Arrange on a baking sheet and toast in the oven or toaster oven until golden brown and crispy, about five minutes.
4. Melt the butter in a large skillet over medium heat. Cook the apples in a single layer, turning once (work in batches if needed), until both sides are golden brown and somewhat tender, about five minutes. Season with a pinch of cayenne pepper and several grinds of black pepper.

### Serve

1. Arrange two slices of cooked apple on each piece of toast. Top with half teaspoon of the bleu cheese, a speck of the crushed tarragon, two whole tarragon leaves, and a few grains of sea salt.