



CROSTINIS TWO WAYS

45 MINUTES

MAKES 48 PIECES

Entertaining over the Holiday season? Crostinis are a fun and easy appetizer to serve to your guests.

INSTRUCTIONS

This recipe uses the same base of crostini and a whipped goat cheese, then tops them two different ways to keep it interesting. Prep them ahead of time and assemble right before guests arrive. The addition of micro greens add a flavourful, fresh, punch of green.

For Base:

Preheat oven to 350°F. In a small bowl, combine ¼ cup of olive oil, garlic powder and season with salt and pepper. Whisk to combine. Brush each slice of baguette on both sides with a pastry brush, replenishing bowl with more oil if necessary.

Bake for 7 minutes, turn oven off and allow to remain in oven, without opening for 10 minutes. Meanwhile, prepare your toppings.

In a small bowl place goat cheese, cream and season with salt and pepper, whisk well until combined, light and fluffy. When ready to serve, top each crostini with a smear of goat cheese mixture and top half of them with the cranberry recipe and the other with mushroom recipe (see next page).

INGREDIENTS

Base:

1 Baguette, sliced into 48 pieces

¼ - ½ Cup of Olive Oil

1 Tsp of Garlic Powder

Salt

Pepper

Approx. 250g of Goat Cheese, room temperature

3 Tbsp of Cream or Milk



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Continued from page 1.

INSTRUCTIONS

For Cranberry Crostini:

In a small saucepan over medium heat, combine cranberries, water, maple syrup, zest and juice of one naval orange, two sprigs of rosemary and season lightly. Bring to a low simmer, reduce heat to low and continue to simmer 5-10 minutes, stirring occasionally until cranberries have burst and the mixture has the consistency of jam.

Remove from heat and allow to cool completely. Remove rosemary before use. When ready to assemble, follow directions for crostinis (page 1) then top with a dollop of cranberry mixture, a rosemary leaf from remaining sprig, drizzle with balsamic reduction and top with GoodLeaf Spicy Mustard Medley.

For Mushroom Crostini:

In a skillet, over medium heat, melt butter and oil until sizzling, add mushrooms, 2 sprigs of thyme and garlic. Season well.

Cook stirring very occasionally until softened, browned and moisture is absorbed.

Remove from heat and allow to cool. Remove thyme and garlic before use.

When ready to assemble, follow directions for crostinis (page 1) then top with mushrooms, pinch of thyme and pea shoots.

Enjoy!

INGREDIENTS

Cranberry Crostini:

1 Cup of Fresh Cranberries

Zest and Juice of 1 Naval Orange

1 Tbsp of Maple Syrup or Honey

¼ Cup of Water

Salt

Pepper

3 Sprigs of Fresh Rosemary, divided

¼ Cup of Balsamic Reduction

GoodLeaf Spicy Mustard Medley

Mushroom Crostini:

1 Cup of Cremini Mushrooms, thinly sliced

2 Tbsp of Butter

1 Tbsp of Olive Oil

1 Clove of Garlic, peeled and smashed

Salt

Pepper

3 Sprigs of Fresh Thyme, divided

GoodLeaf Pea Shoots



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