

CHARDONS

DAY 2 – CANAPE

Roasted Tomato & Camembert Crostini

(S), (V), (NF)

Roasted Tomato & Olive Crostini

(VG), (LF), (GF)

Serves: 10 persons



Recipe Ingredients

½	Baguette	Not suitable for (GF)
1	Tomato	
½	Camembert Cheese	Not suitable for (VG), (LF)
	Balsamic Reduction	Not suitable for pregnancy
	Chopped Parsley for Garnish	



CHARDONS

Evening Preparation

6.00pm

1. Line a baking tray with paper.
2. Tear ½ of the camembert into rough cubes and scatter around the tray, leaving space in between each cube for when they melt.
3. Place tray in the oven on the top shelf for a maximum of 10 minutes (set for 190°C for the roast). Keep an eye on the cheese as it burns very quickly.
4. When the cheese is golden, take it out and set aside to cool.
5. To make the crostini, cut a baguette into 1cm slices and place in a tray lined with baking paper.
6. Drizzle with olive oil and place in the preheated oven on the middle shelf. 190°C to toast for 2 minutes on each side. When ready, take out of the oven and set aside to cool down.

7:10pm

7. Cut the tomato in half then slice each half into pieces ½ cm thick.
8. Place 1 slice of tomato on each crostini and put in the oven on the middle or bottom shelf for 3-4 minutes just to soften the tomatoes.
9. When ready, take the tomatoes out of the oven.

To Serve

10. Place crispy pieces of camembert on each crostini, drizzle with balsamic vinegar and sprinkle with chopped parsley. Serve warm on a black slate.

Dietaries

(VG), **(LF)** – To make the crostini vegan and lactose free, leave off the Camembert and swap with a sliced olive.

(GF) – To make the crostini gluten free, swap the slice of **(S)** baguette for a slice of gluten free bread. Grill the gluten free bread on a separate tray from the **(S)** baguette.