

# CHARDONS

## DAY 3 – CANAPE

Olive Tapenade Crostini

(S), (V), (VG), (LF), (GF), (NF)

Serves: 16 Persons



### Recipe Ingredients

- 1/2 Baguette
- 1 tin Black olives, drained
- Extra virgin olive oil
- 1tsp Curly parsley leaves
- Salt, pepper and paprika to taste

Not suitable for (GF)

### Morning Preparation

#### 10.30am

1. Place the drained olives, olive oil, parsley and all the seasonings into a bowl and blend until smooth, gradually adding more olive oil if needed.
2. When ready, wrap it up with cling film and leave in the fridge, ready to be served in the evening



### Evening Preparation

**5:15pm** (Once the apple tart has been prepped)

3. Slice baguette into 1/2cm pieces - 1 slice per person plus a few extras.
4. Place slices onto a baking tray, drizzle with oil and toast in a hot oven for 2 minutes on each side until golden and crispy.
5. Set aside ready for service.

**7:00pm**

6. Take the tapenade out of the fridge and give it a good mix, then serve as below.
7. Prepare soup to serve

### To Serve

8. Place a teaspoon of tapenade on each crostini and arrange them on a black slate. Decorate them with a little sprinkle of paprika and chopped parsley at the end.
9. Set aside ready to serve when the guests come down.

### Dietaries

**(GF)** – To make your crostini gluten free then cut a piece of gluten free bread, toast on a separate tray from the regular baguette, and serve on a separate plate so there is no cross contamination of gluten.