



Crostini

MAKES:18-20

PREPARATION TIME:20 minutes

COOK TIME:10 minutes

INGREDIENTS:

- 2 small individual ciabatta sticks or 1 small, thin French stick
- 2 tbsp Filippo Berio Extra Virgin Olive Oil

THE TOPPINGS:

Pesto and Prawn :

- 1 tomato, skinned and diced
- 1 tbsp pesto
- 6 cooked and peeled large or tiger prawns
- 6 small basil leaves

Tuna with Herbs and Olives :

- 80g can tuna chunks in brine
- A few sprigs dill or parsley, finely chopped
- 1 tbsp Filippo Berio Extra Virgin Olive Oil
- 25g (1oz) black or green olives, stoned and sliced

Egg and Bacon :

- 2 rashers streaky bacon
- 1 large egg, hard-boiled
- 1 tbsp mayonnaise
- A few chives

METHOD:

To prepare the crostini: Pre-heat the oven to 190°C/375°F or Gas Mark 5. Cut the ciabatta or French stick into thin slices about 5mm (1/4 in) thick.

Place on a baking sheet and drizzle or brush with the olive oil. Bake for 10 minutes until lightly golden. (These can be made in advance and stored in an airtight container).



Pesto and Prawn Topping: Halve the tomato discard the seeds and dice into very small pieces mix into the pesto sauce. Spread on six of the toasts and place a tiger prawn on each. Brush lightly with olive oil and garnish with basil leaves. If preferred replace the prawns with a small blob of creamy goat's cheese

Tuna with Herbs and Olive Topping: Drain the tuna and mash with a fork, add the herbs and olive oil and mix together. Season well then fold in the olives. Spoon onto 6 of the toasts and add a small sprig of herb if desired.

Egg and Bacon Topping: Grill the bacon until crisp, drain on kitchen paper then chop finely. Chop the hard boiled egg and mix in a bowl with the mayonnaise and bacon, season with salt and pepper. Carefully spoon the mixture onto about six toasts and sprinkle with finely chopped chives.

Cook it with: [Extra Virgin Olive Oil](#)