



## APPETIZER RECIPE

### Pesto Caprese Crostini



- *Au Pain Doré bread of your choice*
- *4 tomatoes diced*
- *2 garlic gloves*
- *2 tablespoon olive oil*
- *10 to 12 basil leaves*
- *Salt and fresh ground pepper*
- *A drizzle of balsamic glaze (optional)*
- *Grated parmesan (optional)*

#### Preparation

- Preheat the oven to 400°F.
- Slice the bread into 1 cm thick slices and place them on a baking sheet.
- Lightly brush the slices with olive oil and toast them in the oven for 5–7 minutes, until they are golden brown.
- Meanwhile, combine the tomatoes, basil, olive oil, salt, and pepper in a bowl.
- Lightly rub a clove of garlic over the warm baguette slices.
- Generously top each slice with the tomato mixture.
- Drizzle with balsamic glaze and add a few Parmesan shavings, if desired.

**And that's it, BON APPÉTIT !**