



## Appetizers on toasted baguette

### Tapenade and cherry tomatoes:

**For 12 toasts**

*20 pitted black olives  
6 salted anchovy fillets  
5cl olive oil  
10 fresh basil leaves  
Cherry tomatoes*

### Guacamole and asparagus:

**For 12 toasts**

*2 ripe avocados  
1 lime, fresh coriander  
12 asparagus, tabasco  
2 French shallots  
Fresh chervil for decoration*

### Eggplant caviar, goat cheese and smoked salmon:

**For 12 toasts**

*2 medium size eggplants  
60gr of goat cheese  
40gr of smoked salmon  
5cl olive oil*

### Onion jam with dry duck ham:

**For 12 toasts**

*1 250ml pot of onion jam  
12 slices of dry duck ham  
Fresh chervil for decoration*

### Bruschetta:

**For 12 toasts**

*6 tomatoes peeked and pruned  
1 bunch of fresh chives  
5cl of olive oil  
1 lime, tabasco  
Salt and pepper*



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### Preparation Tapenade and cherry tomatoes:

Mix the olives, the anchovy fillets, the basil and olive oil.  
Blend it all in the robot mixer for a few seconds until the mix is smooth.  
Spread on the toasts and add the cherry tomatoes.

### Preparation Guacamole and asparagus:

Peel the shallots and slice thinly.

Chisel the coriander, press the lime, peel the avocados, and cut in small cubes. Mix the avocados to get a smooth mash. Mix the mash with prepared items (shallots, coriander, lime).

Add an asparagus tip and a strand of fresh chervil on each toast.

### Preparation Eggplant, Caviar, Goat cheese and smoked salmon:

Cut the eggplants in two lengthwise. Add salt, pepper and olive oil on top. Bake in the oven at 200C for 30 minutes.

Let cool down and remove the pulp with a spoon.

Blend in a mixer the pulp with the goat cheese.

Rectify the seasoning to your taste, spread on the toasts and add smoked salmon.

### Preparation onion jam with dry duck ham:

Spread the onion jam on the toasts, add a dry duck ham and a few fresh strands of chervil.

### Preparation Bruschetta:

- Peel the tomatoes in putting the in boiling water for 30 sec.
- Cut them in 4, remove the heart and cut in small cubes.
- Add the chiseled chive, lime, salt, pepper, olive oil and tabasco.
- Spread on the toasts.

**And that's it, BON APPÉTIT!**