

This recipe was taken from the Veggie Christmas Kitchen recipe collection available online at www.vegsoc.org/Christmas

Christmas Crostini

Serves 4-6

Vegan

Preparation time 20 mins

Cooking time 5 mins

Ingredients

½	long baguette, cut into 6mm / ¼" slices
60ml/4tbsp	olive oil
1 clove	garlic, peeled but left whole
2-3	ripe tomatoes, peeled, deseeded and drained
6	black olives, stoned and chopped
5ml/1tsp	fresh thyme, chopped
	salt and freshly ground black pepper
15ml/1tbsp	orange flavoured olive oil
15ml/1tbsp	white wine or balsamic vinegar
1	red pepper, roasted, peeled and seeded and cut into strips
a few	fresh chives



Method

- 1 Brush both sides of the baguette slices with olive oil and grill lightly on both sides until golden brown. (Alternatively, place on a baking sheet and bake in a preheated oven at 200C/400F/Gas 6 for about 10-15 minutes).
- 2 Finely chop the tomatoes and mix together with the olives, thyme, orange flavoured olive oil and vinegar and season with salt and freshly ground black pepper.
- 3 Rub the peeled garlic onto the top side of each slice of toasted bread.
- 4 Arrange the tomato mixture on the top and decorate with criss-crossed strips of roasted red pepper and chives.

Note If you are unable to buy orange flavoured olive oil add a teaspoon of very finely chopped orange zest to the mixture.

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