

Crostini rubbed with black olive tapenade and grilled vegetable salad |

Recipe for 12 Tapas

Description

A country style toast spread with kalamata olives and garnished with a mediteranean style vegetable salad.

Note

You can add anchovies if you like them

Ingredients

Bread

- 4 Slice(s) Country bread
- Salt and pepper
- Olive oil

Tapenade

- 125 Gr Pitted kalamata olives
- 1 Clove(s) Garlic
- 1 Tbsp Capers
- Salt and pepper
- Olive oil

Vegetables

- 100 Gr Red onion
- 1 Unit(s) Fennel
- 100 Gr Zucchini
- 150 Gr Red pepper
- 2 Sprig(s) Parsley
- 12 Dash(es) Balsamique caramel
- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **barbecue** at **500 F°**

Preparation

Pit the olives. Cut all the vegetables into equal sized sticks. Chop the parsley.

Toast

Drizzle the bread slices with olive oil and sprinkle with salt and pepper. Grill them on your BBQ until nice and toasted.

Tapenade

Remove the germ from the garlic clove. With the help of a food processor, mince all of the ingredients for the tapenade. Add olive oil until you reach the desired consistency.

Vegetables

Drizzle the vegetables with olive oil and place them in a perforated dish. Place them on a pre heated barbecue and grill for roughly 10 minutes. Season with salt and pepper to taste. Add the parsley at the last minute before serving.

Bon appétit!