

# 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

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

#### Vegetables

- 0.50 Unit(s) Red onion
- 0.50 Unit(s) Fennel
- 1 Unit(s) Zucchini
- 1 Unit(s) Red pepper
- 2 Sprig(s) Parsley
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **45.00 mins**
- Preheat your **barbecue** at **500.00 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!**