

Crôstinis of vegetable tartare

Recipe for 24 Tapas

Description

A fresh bite for the summer time.

Ingredients

For the tartare

- 2 Unit(s) Italian tomatoes
- 1 Unit(s) Red onion
- 1 Unit(s) Zucchini
- 0.50 Unit(s) Cucumber
- 60 Gr Pitted kalamata olives
- 30 Ml Olive oil
- 30 Ml Balsamic vinegar
- 15 Ml Pine nuts
- 8 Sprig(s) Flat parsley
- 0.50 Unit(s) Baguette
- 1 Clove(s) Garlic

- Salt and pepper

Preparation

- Preparation time **20 mins**

For the preparations

Empty the tomatoes and dice it. Peel and dice finely the onions. Dice finely the cucumber, the zucchini and the olives. Chop the parsley. Slice the baguette in small croutons.

For the crostinis

Scrub the croutons with the garlic, pour a drizzle of olive oil and toast it in the oven. Put all the vegetables in a bowl, with the olive oil, the balsamic, salt and pepper and the parsley. Plate the tartare on the croutons.

Bon appétit!