

Toasted garlic bread with whipped goat cheese, sun-dried tomatoes, and green olive salsa |

Recipe for 12 Tapas

Description

A generous and flavorful appetizer that definitely gets the job done!

Note

This recipe combines sweet and savory flavors. It can be served with a poached egg and a small salad for brunch.

Ingredients

Gourmet tartine

- 4 Thick slice(s) Country bread
- 2 Clove(s) Garlic
- Salt and pepper
- Olive oil

Candied tomatoes

- 12 Unit(s) Cherry tomatoes
- 2 Clove(s) Garlic
- 30 Ml White wine
- 2 Sprig(s) Thyme
- Salt and pepper
- Olive oil

Whipped goat cheese

- 100 Gr Fresh goat cheese
- 100 Ml Cream 35%
- 1 Pinch(es) Espelette pepper
- Salt and pepper
- Olive oil

Olive salsa

- 100 Gr Large green pitted olives
- 1 Tbsp Capers
- 1 Unit(s) Lemon
- 2 Sprig(s) Parsley
- 2 Sprig(s) Tarragon
- 50 Gr French shallot
- 25 Ml Olive oil
- 15 Ml Dijon mustard
- Salt and pepper
- Olive oil

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

Set up

Zest (using a fine grater) and squeeze the lemon into a bowl.

Finely chop the shallot.

Chop the capers, parsley, and tarragon.

Chop the garlic cloves.

Cut the cherry tomatoes in half.

Finely dice the green olives.

Whipped goat cheese

In a bowl, mix the fresh goat cheese and cream, making sure you get a spreadable texture (be careful not to make it too runny). Season with salt and Espelette pepper.

Candied tomatoes

Place the cherry tomatoes in a small baking dish, drizzle with olive oil, garlic, salt, pepper, and thyme leaves. Add the white wine, salt, and pepper. Place the dish in the oven for about 40 minutes at 335°F (165°C). Make sure the tomatoes are cooked through.

Country bread toast

Cut each slice of bread into 6 equal pieces. Place them on a baking sheet, drizzle with olive oil, sprinkle with chopped garlic, and season with salt and freshly ground pepper. Bake for 6 to 8 minutes at 400°F (190°C), then remove from the oven and leave to cool.

They are now ready to assemble when you are ready to serve!

Green olive salsa

Mix all the chopped ingredients together, check the seasoning (you shouldn't need to add any salt), and set aside.

Assembling the gourmet toast

Spread the goat cheese generously on the toasted country bread slices.

Place the candied cherry tomatoes on top of the goat cheese and add the olive salsa.

Bon appétit!