

# Crostini rubbed with black olive tapenade and grilled vegetable salad - Virtual Workshop Version

**Recipe for 2**

## Description

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

## Note

You can add anchovies if you like them.

## Ingredients

### Bread

- 2 Slice(s) Country bread

### Tapenade

- 0.75 Cup(s) Pitted kalamata olives
- 1 Clove(s) Garlic
- 1 Tbsp Capers

### Vegetables

- 0.50 Unit(s) Red onion
- 1 Unit(s) Zucchini
- 0.50 Unit(s) Red pepper
- 1 Unit(s) Green onion

## Preparation

- Preparation time **30.00 mins**
- Preheat your **Oven** at **450.00 F°**

### To prepare before class

## Ingredients

Make sure your olives are pitted, also have all of your ingredients measured and ready.

## Material

1 hand mixer or 1 food processor, 1 pair of tongs, 1 mandoline, 1 chef knife and 1 cutting board.

### Toast

Drizzle the bread slices with olive oil and sprinkle with salt and pepper. Grill them on your BBQ or cook in the oven 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.

You can also cook your veggies in the oven.

**Bon appétit!**