

CROSTINI *with Sundried Tomatoes*

makes 30 pieces

1	jar (9 fl. oz/280 mL) PASTENE Sundried Tomatoes in Oil, well drained	1
2 tbsp	fresh basil, chopped	30 mL
1 tbsp	fresh oregano, chopped	15 mL
1 tbsp	PASTENE Extra Virgin Olive Oil	15 mL
30	slices of French bread (baguette), lightly toasted	30
⅓ cup	PASTENE Grated Parmesan Cheese freshly ground pepper	150 mL

- Preheat broiler.
- In a bowl, mix tomatoes, basil, oregano and oil. Add pepper to taste.
- Spread on toasted bread and top with Parmesan.
- Broil until golden and serve at once.

TOMATO AND ROMANO *Crostini*

makes about 36 pieces

1	can (28 fl. oz/796 mL) PASTENE Italian Peeled Tomatoes, well drained	1
1 tbsp	PASTENE Tomato Paste	15 mL
5	garlic cloves, crushed	5
1	green pepper, chopped	1
½ tsp	Tabasco sauce	2 mL
1 lb	PASTENE Grated Romano Cheese French bread (baguette), sliced, oiled and toasted salt and pepper	500 g

- In a saucepan, cook drained tomatoes, tomato paste, garlic, green pepper and Tabasco over medium heat, stirring occasionally, until thick.
- Stir in grated cheese until melted. Season to taste with salt and pepper.
- Serve hot on toasted bread slices.

CROSTINI
AND BRUSCHETTA

