

## **BRUSCHETTA** *with Olives and Capers*

*makes 8 pieces*

1	can (14 fl. oz/398 mL) PASTENE Pitted Olives, sliced	1
2 tbsp	PASTENE Capers in Vinegar, drained and finely chopped	30 mL
1	garlic clove, minced	1
½ cup	PASTENE Extra Virgin Olive Oil	125 mL
8	slices of Italian bread	8
1	jar (8½ fl. oz/265 mL) PASTENE Italian Bruschetta	1
	fresh oregano for garnish	
	salt and pepper	

- Combine olives, capers, garlic and half of the olive oil. Season to taste.
- Brush bread slices with remaining oil. Place under preheated broiler until golden.
- Spread toasted bread with Bruschetta, then olive mixture. Serve immediately, garnished with fresh oregano.

## **CROSTINI** *with Black Olives*

*Makes about 24 pieces*

1 cup	PASTENE Pitted Black Olives	250 mL
3	PASTENE Anchovy Fillets in Oil, drained	3
3 tbsp	PASTENE Capers in Vinegar, drained	45 mL
3 tbsp	PASTENE Extra Virgin Olive Oil	45 mL
3 tbsp	fresh lemon juice	45 mL
1	French bread (baguette), sliced (½ in./1 cm thick)	1
	freshly ground pepper	

- In a blender, mix olives, anchovies, capers, olive oil and lemon juice until mixture is creamy.
- Serve on slices of toasted bread, sprinkled with pepper to taste.

CROSTINI  
AND BRUSCHETTA

