

Fig, Prosciutto & Mint Crostini with Balsamic Vinegar

Serves 6:

Ingredients

1/2 large panella

8 to 10 black figs

extra virgin olive oil

kosher salt and freshly ground black pepper

8 to 10 slices prosciutto di parma, preferably imported

8 to 10 mint leaves

good quality balsamic vinegar

Preparation

Cut bread into 1/2 inch thick slices and then cut in half again crosswise.

Prepare a gas or charcoal grill and heat to medium high.

Grill bread slices, turning, for about 5 minutes total.

Brush with olive oil and rub cut side of garlic clove as soon as they come off grill.

Cut figs in half lengthwise, brush with olive oil, and season with kosher salt and ground black pepper.

Place figs cut side down on grill and cook until just softened, about 3 or 4 minutes.

Top each slice of bread with a slice of prosciutto, two fig halves and a mint leaf.

Drizzle with that great balsamic vinegar and serve immediately.

passioneats | 7.13.2011

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Grilled Peach, Chèvre & Basil Crostini with Truffle Honey

Serves 6:

Ingredients

1/2 large panella

2 medium peaches, preferably freestone

extra virgin olive oil

kosher salt and freshly ground black pepper

4 ounces chevre

good quality honey (truffle honey!)

8 to 10 basil leaves

Preparation

Cut bread into 1/2 inch thick slices and then cut in half again crosswise.

Prepare a gas or charcoal grill and heat to medium high.

Grill bread slices, turning, for about 5 minutes total.

Brush with olive oil as soon as they come off grill.

Brush peach slices with olive oil and season with kosher salt and ground black pepper.

Grill them over medium high heat, turning, for 3 to 4 minutes total.

Spread chèvre on each bread slice and top with a slice or two of grilled peach.

Drizzle with good quality honey or, if you have it, truffle honey!

Top with basil leaves and serve.

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