

Golden Crispy Crostini

Swick

Serves 12 | Active Time: 15 minutes | Total Time: 15 minutes

Step 1: Making the Crostini

- 1 French baguette
- 4 tbsp extra-virgin olive oil
- 1 clove garlic (optional)
- 1/2 tsp grey salt (optional)

To start the crostini, preheat the oven to 375° Fahrenheit. Cut the baguette into 1/2-inch slices and place the pieces onto a parchment-lined baking tray. Brush lightly with olive oil. Bake, oil-side up, for 8 to 10 minutes or until slightly golden.

While the bread is cooking peel the garlic and set aside. Once the bread is ready, lightly rub the oiled side with the raw garlic. While the bread is still warm, sprinkle with a little grey salt.