

Francese Crostini

Ingredients

For the tapenade:

1 cup dried Black Mission figs (about 18), trimmed and quartered
1 1/2 cups water
2 tablespoons balsamic vinegar
2 cups pitted Kalamata olives, rinsed
1 tablespoon capers
1 tablespoon Dijon mustard
2 medium cloves garlic
1 1/2 teaspoons chopped fresh rosemary
1 1/2 teaspoons chopped fresh thyme
3/4 cup extra virgin olive oil, divided

For the crostini:

*1 loaf Pane Francese
2 fresh Black Mission figs, trimmed and sliced lengthwise into 12 pieces
2 tablespoons chopped Marcona almonds
1 tablespoon chopped fresh oregano
**4 ounces of Camembert, Brie or Cambozola, sliced into 12 pieces

*Available in our cafés.

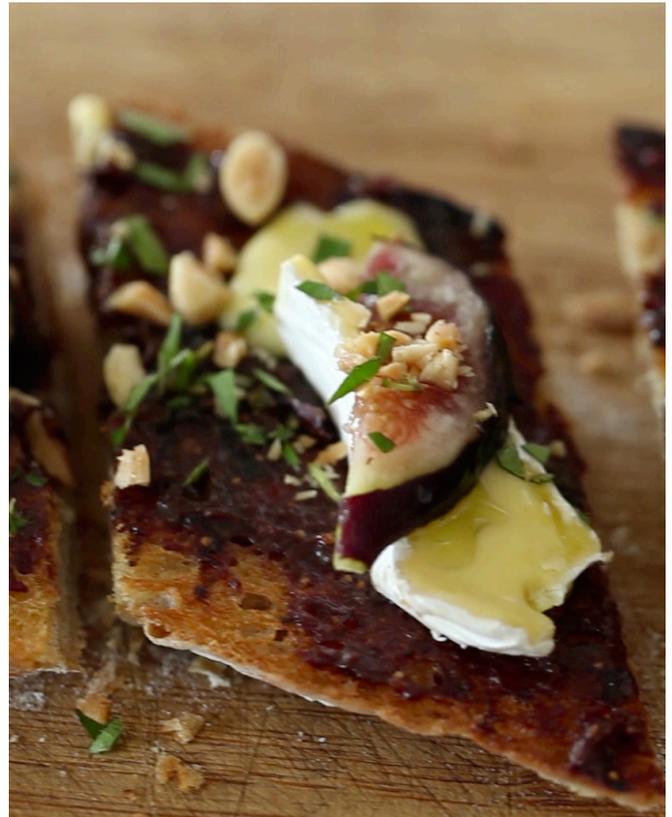
**Leslie uses Dinah's Cheese from Kirkwood Farms.

Preparation

Makes 12 servings

1. In a medium saucepan over medium heat, bring the dried figs, water and balsamic vinegar to a simmer and cook until the figs are soft and the liquid has reduced to about 2 tablespoons, about 20 minutes. Cool for 10 minutes.

2. Pour the warm figs and cooking liquid into the bowl of a food processor or a blender. Pulse several times to break down the figs; scrape the bowl and purée to a smooth texture. Add the olives, capers, mustard, garlic, rosemary, thyme and 1/4 cup of olive oil. Pulse the mixture until it is spreadable and has a uniform texture. With the machine running, add another 1/4 cup olive oil in a slow stream until the mixture is smooth and easy to spread.



3. Reserve 1 cup of tapenade for the crostini. The remainder can be stored in the refrigerator for up to one week for future use.

4. Slice the bread lengthwise and brush each cut side with the remaining olive oil. Toast the bread cut side down on a grill until golden brown. Alternatively, the loaf can be toasted cut side up in the broiler until golden brown.

5. Divide the reserved tapenade in half and spread evenly on each side of the loaf. Layer each side with 6 slices of cheese and 6 slices of fig, evenly spaced. Sprinkle both sides with almonds and oregano.

6. Slice each length of bread into six pieces, making 12 pieces total. Enjoy!