



Parmesan, Pea
and Mint Crostini

Serves 4-6



Ingredients

12 baguette slices (approximately ½ baguette)
1 clove garlic
1 cup fresh or frozen peas
1 teaspoon salt
¼ teaspoon freshly ground pepper

¼ cup olive oil (divided)
4 sprigs of fresh mint, leaves stripped from stems and minced
¼ cup shaved Via Del Gusto Hand Selected Parmesan Cheese

Instructions

1. Fill a large bowl with 1 cup ice and cold water. Set aside.
2. Bring a medium sized saucepan filled with water to a boil. Season with salt.
3. Add the peas and blanch – 2 minutes if using fresh and 1 minute if using frozen.
4. Remove peas and place in the bowl filled with ice and water to stop the cooking process.
5. Drain the peas and add them to a small food processor. If you don't have a food processor, add them to a medium sized bowl.
6. Add the salt, pepper, 2 Tablespoons olive oil and minced mint to the food processor or bowl. Process or mash the mixture until thoroughly combined. Taste, adding more salt, pepper or mint as needed. Set aside.
7. Preheat a grill or grill pan over medium high heat. Brush each baguette slice with olive oil. Grill the bread slices for 2 – 3 minutes until golden.
8. Rub each baguette slice with the garlic clove and top with 1 ½ Tablespoons of the pea mixture. Garnish with the Parmesan shavings and serve.