

QUICK SUNDRIED TOMATO CROSTINI

(adapted from Stephen Cooks!)

- 1 sheet frozen puff pastry dough
- 4 Tbs shredded Parmeggiano Reggiano
- 2 Tbs tomato paste
- 1 clove garlic, minced
- 8 black oil-cured olives, minced
- 2 Tbs minced parsley
(or other fresh herb of your preference)
- 1 egg yolk
- 1 tsp water
- salt to taste
- 4 medium sundried tomatoes, chopped



Allow the pastry sheet to thaw at room temperature, until flexible enough to unfold. Cut in 12 rectangles. Place the cut pieces on a baking sheet lined with parchment paper, Silpat, or use a non-stick baking sheet.

Mix the cheese, tomato paste, garlic, olives and herbs. Season to taste. Beat the egg yolk with the water and brush the egg wash on the pastry rectangles.

Spread the cheese mixture on each and then top with a few pieces of the sundried tomato. Bake in a 400F oven for 12 minutes or until the pastry is golden brown. Allow to cool five minutes before serving.