

Mustard, Herb and Garlic Crostini

Season: Autumn

Type: Side

Serves: 36 tastings

From the garden: Garlic, rosemary & thyme

Class focus: Stripping herbs from their stems
& chopping herbs



Equipment:

Small mixing bowl x 1
Wooden spoon x 1
Butter knives
Chopping boards and knives
Kitchen scale
Measuring spoons
Baking paper
Baking tray x 2
Serving plate x 5
Kitchen tong x 5

Ingredients:

1 French baguette, cut into 36 slices
100g butter (soften using microwave)
3 tablespoons olive oil
3 cloves garlic (minced)
2 sprigs thyme (leaves only)
1 sprig rosemary (leaves only, finely chopped)
1 teaspoon whole grain mustard
 $\frac{1}{8}$ teaspoon salt

What to do:

1. Heat oven to 180C.
2. Wash the herbs.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put all the ingredients except baguette in a small bowl, stir until evenly mixed.
5. Spread butter mixture on each piece of bread.
6. Place the bread on lined baking trays.
7. Bake in the oven for 7 minutes or until lightly golden.
8. Serve into 5 large serving plates with a kitchen tong in each.