**Holiday Crostini Three Ways: Olive Tapenade / Ricotta, Prosciutto & Pistachios / Gremolata & White Anchovies**

Recipe: Melissa Schenker/Foodie for Two
Serves two foodies (makes 12 to 15 crostini)

**Ingredients:**

**Crostini**
- 8 to 10 baguette slices (thinly sliced)
- 4 to 5 ciabatta slices (thinly sliced)
- Extra virgin olive oil
- Kosher salt
- Fresh-cracked pepper

**Olive Tapenade (yields about 1/3 cup)**
- 15 black olives
- 8 Castelvetrano olives (pits removed)
- 1/8 teaspoon minced garlic
- 1 tablespoon capers, drained
- 2 tablespoons extra virgin olive oil
- Pinch of kosher salt and fresh-cracked pepper

**Ricotta, Prosciutto & Pistachios**
- 5 tablespoons low-fat ricotta cheese
- 1/8 teaspoon lemon zest
- Pinch of nutmeg, freshly grated
- Dash of extra virgin olive oil (plus extra for drizzling)
- Pinch of kosher salt and fresh-cracked pepper
- 2 to 3 slices of prosciutto di Parma
- 2 tablespoon chopped pistachios (about 12 pistachios)

**Gremolata & White Anchovies**
- 4 tablespoons chopped Italian parsley (about ½ cup packed leaves)
- 2 tablespoons extra virgin olive oil (plus extra for drizzling)
- ¼ teaspoon grated lemon zest
- 1/8 teaspoon minced garlic
- Pinch of kosher salt and fresh-cracked pepper
- 4 to 5 white anchovies

**Directions:**

**Crostini:**
Heat oven to 375 degrees F and cut baguette and Ciabatta bread into slices. Place on a sheet pan and drizzle both sides with a small amount of extra virgin olive oil and season with kosher salt and pepper. Bake in oven for 8 to 9 minutes until golden brown. Let cool before topping.

**Olive Tapenade: (4 to 5 slices of bread)**
Add all ingredients to a small blender and blend in intervals until smooth; stop motor in between intervals and scrape down sides. Store covered in the refrigerator – will keep for one week.
Spread 2 teaspoons of tapenade on each toasted baguette slice.

**Ricotta, Prosciutto & Pistachios: (4 to 5 slices of bread)**
In a small bowl, mix together the ricotta, lemon zest, nutmeg, extra virgin olive oil, salt and pepper. Spread one tablespoon of the ricotta mixture on each slice, add a half of a slice of prosciutto (torn into pieces), sprinkle with 1 teaspoon chopped pistachios and drizzle with extra virgin olive oil.

**Gremolata & White Anchovies: (4 to 5 slices of bread)**
Mix together the parsley, extra virgin olive oil, lemon zest, garlic, salt and pepper in a small bowl. Spread 1 ½ teaspoons gremolata on each toasted baguette and top with an anchovy filet.

*Eat well and share the love!*
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