

# Lemon Olive Oil Crostini

A crunchy addition to your appetizer menu with a bright citrus twist

SERVINGS: Makes approximately 20-25 crostini  
PREP TIME: 5 minutes  
COOK TIME: 10 minutes  
TOTAL TIME: 15 minutes

## INGREDIENTS

- 1 French baguette
- 3-4 Tbsp. GC Napa Valley Natural Lemon Olive Oil
- 1 Tbsp. GC Napa Valley Chardonnay Finishing Sea Salt

## TO PREPARE

- Preheat oven to 400 degrees.
- Slice baguette into 1/4" slices. Arrange in a single layer on a baking sheet. Brush both sides of baguette slices with Lemon Olive Oil. Bake 7-10 minutes or until golden brown. Texture should have some crispness, but still a little chewy. Once removed from oven, lightly sprinkle top with Chardonnay Finishing Sea Salt.

## TO SERVE

The crostini can be a side for dipping into soups, used in place of crackers for cheese or as the foundation for flavorful toppings, such as: Spring Pea Pesto, goat cheese with a drizzle of GC Napa Valley Natural Culinary Lavender Infused Honey, melted brie, or a classic duo of chopped fresh ripe tomatoes and basil. The seasoned crostini offers an additional layer of complexity. Enjoy the Lemon Olive Oil Crostini warm or at room temperature.

## WINE PAIRING

2018 Pietro Family Cellars Sauvignon Blanc Reserve, Napa Valley

## SHOPPING LIST

*Organic, farmers market, garden grown, GMO-free products highly suggested*

1 French baguette

GC NAPA VALLEY PRODUCTS  
GC Napa Valley Natural Lemon Olive Oil  
GC Napa Valley Chardonnay Finishing Sea Salt

