

CROSTINI WITH MASCARPONE, GRILLED SCALLION, TOMATO & BALSAMIC DRIZZLE

By: Simply Creative Chef Rob Scott

1 loaf Italian or French Bread cut into ¼ inch thick slices

Olive Oil

Salt and Freshly cracked pepper

4 Plum tomatoes cut into thick slices

Canola oil

1 cup Mascarpone

1 bunch scallions, grilled and cut into bite size pieces

2 cups balsamic vinegar, reduced to a glaze with a little honey or store bought balsamic syrup

- Brush bread with olive oil, salt, pepper
- Toast bread in oven or on a grill
- Brush tomatoes with canola oil and roast or grill until charred – remove coarsely chop
- Spread with mascarpone
- Season with salt and pepper to taste
- Put bread back on grill or oven to warm cheese
- Remove from heat and put on a serving platter
- Top with tomatoes and scallions
- Drizzle with balsamic glaze
- Sprinkle with more salt and pepper, to taste and serve

Serves 4