OLIVE THECHA CROSTINI

by Chef Guntas Sethi



Serves: **4 px** Preparation time: **25 min** Cooking time: **15 min**

INGREDIENTS

30 g	**Camembert cheese**		**Denmark**
50 g	**Honey-roasted ham**		**Belgium**
50 g	**Green olives**		**Spain**
10 ml	**Extra virgin olive oil**		**Portugal**
20 g	**Bardejovský Med / Med z Bardejova**		**Slovakia**
to taste	**Piranska sol**		**Slovenia**
to taste	Black pepper		Local ingredient
0,5	Bread		Local ingredient
10 g	Roasted peanuts		Local ingredient
5 g	Green chellies		Local ingredient
10 g	Garlic		Local ingredient
10 g	Coriander		Local ingredient
8 ml	Lemon juice		Local ingredient
few	Black olives		Local ingredient

PREPARATION

Prepare the crostini

1. Slice the baguette into approximately 40 thin slices.
2. Brush lightly with the EVOO.
3. Season lightly with salt and pepper.
4. Toast at 180–190°C until crisp and golden.
5. Cool completely and store airtight.

Prepare the olive thecha

1. Lightly toast the green chillies and garlic.
2. Crush the peanuts using a mortar and pestle or pulse in a food processor.
3. Add the olives and crush until coarse.
4. Add chillies, garlic and coriander.
5. Crush until you have a coarse, rustic mixture.
6. Add the EVOO and lemon juice.
7. Season with salt.
8. The final texture should be coarse and chunky rather than a smooth paste.

Prepare the Camembert

1. Remove the Camembert from its packaging.
2. Cut into approximately 15 g portions.
3. Place each portion on a crostini.
4. Warm at 180°C until the cheese becomes soft and molten but does not completely run off the bread.
5. 4. Prepare the ham
6. Cut the honey-roasted ham into thin strips or small folds.
7. Warm gently just before assembly.

Assembly

1. Place warm molten Camembert on each crostini.
2. Add honey-roasted ham.
3. Add olive thecha.
4. Finish with a very small drizzle of natural honey.
5. Garnish with fresh coriander.
6. Serve warm.

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