

Olive Tapenade and Grilled Halloumi Crostini

Yield: about 20 crostini

Ingredients:

- 1 baguette
- 1 cup kalamata olives
- 1 bunch basil
- 2 cloves garlic
- 2 tablespoons butter
- 1 tablespoon olive oil, plus oil for grill pan
- 2 cloves garlic
- 8 ounces Halloumi (I buy mine in a rectangular shape)
- 10 San Marzano tomatoes, or cherry tomatoes
- chives for garnish

Directions:

Preheat oven to 350°. Slice baguette quite thinly (about ¼-inch thick) and place on large baking sheet. With a pastry brush, coat either side of the baguette slices with the melted butter/olive oil blend. Bake for about 15 minutes or until golden. Remove from oven and set aside.

Next, make the olive tapenade by placing pitted olives, garlic and basil in processor and pulse so mixture is minced, but not a paste (about 15 times). Dice the tomatoes, in ¼-inch cubes and set aside.

Heat a non-stick grill pan to medium-high and lightly coat the pan with a bit of oil. Place the halloumi in the hot pan and flip after about 30 seconds. When golden grill marks appear on the cheese, flip the cheese on the other side and grill. Place grilled cheese on a paper towel to drain excess oil.

Assemble crostini by using a thin layer of tapenade on each crostini. On the top, add a slice of the halloumi, then add diced tomato, and finally garnish with chives or additional basil and serve.

