

CROSTINI WITH WHITE TRUFFLE OIL & OLIVE PASTE

RECIPE 43/98

What you will need:

8 slices of Italian-style bread

½ cup Morgenster Black Olive Paste

1 teaspoon Morgenster White Truffle Oil

(choose a bread with a close texture and a good crust - like a baguette bread/ciabatta)

How to prepare:

Pre-heat oven to 200°C

Place bread slices on a baking sheet and bake until lightly toasted, approximately 5 to 6 minutes. Remove from oven.

In a medium bowl or mini processor, mash the olive paste, truffle oil together. Spread on the warm bread and serve immediately.

Henry Kotze, Morgenster Wine Maker suggests pairing our Lourens River Valley 2001 with this Morgenster Recipe.

