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## A Perfect Combination for Crunchy Crostini

By Susie Iventosch



Blue cheese-olive crostini Photo Susie Iventosch

"crostini" style with slices of freshly-baked baguette.

I hope you enjoy this special treat as much as we have over the years! It is also great served alongside pasta in lieu of bread and butter.

## Blue Cheese-Olive Crostini

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(each recipe makes about 16 crostini)

### INGREDIENTS

1/2 baguette, sliced into 1/4-inch slices  
 1/4 cup olive oil  
 1/2 teaspoon ground black pepper  
 1/2 cup finely chopped Manzanilla olives, stuffed with pimientos  
 1/2 cup crumbled blue cheese  
 1-2 tablespoons yogurt-based blue cheese dressing (bottled)

### DIRECTIONS

Preheat oven to 400 degrees.

Place baguette slices on baking sheet. Mix olive oil with black pepper and brush on tops of baguette slices.

Bake bread for 5-7 minutes, until slightly crunchy on edges, but still soft in the middle. Remove from oven and set aside.

In a bowl, mix olives, blue cheese and dressing. Spread on tops of toasts. Bake again at 400

degrees, for approximately 10 minutes, or until cheese is bubbly and beginning to brown.

Serve hot!

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[back](#)

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