



SPRING PEA CROSTINI

Recipe - SUSAN POLLACK, ITALFOODS

INGREDIENTS

Peas – fresh or frozen (preferably Organic)

IL FORTETO Oro d'Antico Pecorino (you can also use Grana Padano or Parmigiano Reggiano)

MONTE NEVADO All Natural Jamon Serrano or bacon (garnish)

FRESCOBALDI LAUDEMIO EVOO

Basil – wash and pat dry

Salt

Baguette slices brushed with olive oil & salt – toasted in oven - cooled

DIRECTIONS

- Shell peas or defrost
- Chop Pecorino in a food processor until crumbly – set aside
- Roughly chop Jamon Serrano and fry in saute pan – drain on paper towels - let cool
- Process Jamon Serrano in food processor until crumbly – or dice bacon – set aside
- Add peas, pecorino, basil, olive oil, salt to food processor and blend to a rough puree. Taste for salt & basil
 - Spread pea puree on Crostini
- Sprinkle with crumbled Jamon Serrano