

Tomato Crostini with Creamy Whipped Feta

Ingredients:

Cheese Mixture:

6 oz feta cheese
4 oz cream cheese
1/3 Cup olive oil
2 Tablespoons freshly squeezed lemon juice
Kosher salt and pepper

Tomato Mixture:

2 Tablespoons minced shallots(2 shallots)
2 teaspoons minced garlic(2 cloves)
2 Tablespoons red wine vinegar
1/3 Cup olive oil
1 teaspoon salt
1/2 teaspoon pepper
Approximately 2 pounds cherry tomatoes, cut in half
3 Tablespoons julienned fresh basil leaves, plus more for garnish.
2 Tablespoons pine nuts, toasted.

20 baguette slices about 1/2 inch thick. Cut on diagonal. Toasted

Whip feta and cream cheese. Add 1/3 Cup olive oil, lemon juice and salt and pepper to taste.
About one hour before serving combine shallots, garlic and vinegar, allow to sit for 5 minutes.
Whisk in olive oil, salt and pepper. Add the tomatoes, stir gently.
Add basil and pine nuts.
To assemble. Spread each slice of bread with a generous amount of whipped feta. With a slotted spoon, place tomatoes on top. Sprinkle with fresh basil. Serve immediately.