



Tasty tartines: *Sharing a family tradition this season*

By *Sebastien Centner*

Enjoy these delicious and aesthetically pleasing recipes inspired by the dishes from Sebastien's column in Homefront's Fall 2011 issue.

Crostini baguette

Yield: approximately 24 slices of crostini

Ingredients:

- 1 French baguette, cut into diagonal 1/2 inch slices
- 1/2 cup olive oil
- 2 cloves garlic, minced
- Pinch kosher salt and course ground black pepper

Method:

- Warm olive oil, minced garlic, salt and pepper in a saucepan and set aside to cool.
- Dip each side of the cut bread in the olive oil and then lay in a large fry pan.
- Grill each side of the bread till golden brown and set aside on platter



Pancetta, kale & escarole crostini

Yield: approximately 24 crostinis (based on 1 baguette)

Ingredients:

- 12 oz pancetta, cut into small rectangular pieces or batons
- 1/4 cup olive oil
- 1 clove garlic, minced
- 1 teaspoon dried chili flakes
- 1 cups clean, torn escarole
- 1 cup clean, torn red kale
- 1/2 cup blanched pearl onions, cut in eighths
- Pinch kosher salt and course ground black pepper

Method/Assembly:

- In a frying-pan, heat 1/8 cup of olive oil and cook the pancetta until it is golden brown on both sides. Remove from the pan.

Drain, cool and then discard the fat.

- Add the remaining olive oil, minced garlic, chili flakes, onions, kale and escarole.
- Toss 2-3 times until onions are softened and escarole and kale are wilted then add reserved pancetta.
- Season to taste.
- Spoon mixture onto crostinis.

Truffled wild mushroom crostini

Yield: approximately 24 crostinis (based on 1 baguette)

Ingredients:

- 3 tablespoons olive oil
- 1/3 cup chopped shallots
- 2 1/4 cups chopped oyster mushrooms
- 2 1/4 cups chopped stemmed shiitake mushrooms (about 6 ounces)
- 1 1/4 cups enoki mushrooms (1 package)

- 1 garlic clove, minced
- 1/4 cup whipping cream
- 1 teaspoon minced fresh thyme
- 1/2 teaspoon grated lemon peel
- 1 cup grated fontina cheese
- 1/2 cup freshly shaved Parmesan cheese (about 1 3/4 ounces)
- Pinch kosher salt and course ground black pepper
- 2 teaspoons white truffle oil

Method/Assembly:

- Heat oil in large skillet over medium-high heat.
- Add shallots and sauté until transparent. Add all mushrooms; tossing occasionally until browning begins
- Stir in garlic and sauté, then turn off heat.
- Stir in cream, thyme and lemon peel and set aside to cool.
- Mix in fontina cheese and season to taste.
- Shave parmesan onto crostinis, spoon mixture on top, drizzle lightly with truffle oil and garnish with amarynth cress (optional)

Note: This can be made up to two days ahead and kept in the refrigerator.

Lobster thermidor crostini

Yield: approximately 24 crostinis (based on 1 baguette)

Ingredients:

- 1 lb. cooked lobster meat coarsely chopped
- 2 stalk celery, fine diced
- 2 stalk green onion, julienned



- 2 tbsp. red bell pepper, finely diced
- 1 cup cooled béchamel
- kosher salt + coarse ground black peppercorn
- 1/4 tsp. smoked paprika
- pinch fennel cress (or fronds) to garnish

Method/Assembly:

- Gently stir together lobster, vegetables and 1/2 cup béchamel until just combined.
- Season to taste.
- Smear 1/2 tsp. béchamel on each crostini and spoon with lobster mixture.
- Garnish with fennel and paprika.

Squash and apple crostini

Yield: approximately 24 crostinis (based on 1 baguette)

Ingredients:

- 1 1/2 cup apple, skin removed and diced small
- 1 tbsp olive oil
- 1/2 tsp. thyme leaves
- 1 tsp. chopped chive
- 1/2 tsp. coarse ground black pepper
- 1 tsp. lemon juice
- 1tsp. brown sugar
- 1/2 cup apple sauce
- 1/4 cup dried cranberries
- kosher salt to taste

Method:

- Warm olive oil in a saucepan.
- Add apples and sauté until transparent, then combine all other ingredients.
- Set aside.

Ingredients:

- 1 cup cooked butternut squash, skin removed and diced small
- 1 tbsp. each olive oil
- 1 tbsp rice wine vinegar
- 1 pinch clove powder
- 1 pinch nutmeg powder

Method:

- Steam or roast until soft.
- Purée with olive oil and rice wine vinegar.
- Mix in clove and nutmeg.



- Salt and pepper to taste.
- Spoon 1/2 tsp. squash onto crostini and top with 1/2 tsp. apple filling.

Autumn tea cocktail

Yield: 8 6-oz. glasses

Ingredients:

- 6 oz hot black tea
- 1 oz peach nectar
- 1.5 oz ABSOLUT ORIENT APPLE
- 1 tbsp Vanilla paste
- 1 tsp Lemon juice

Method:

- Combine hot steeped tea, peach nectar and ABSOLUT ORIENT APPLE in a thermal or tempered glass jug.
- Add fresh lemon juice and vanilla bean paste to taste then garnish with a peach slice.

Burning ember

Yield: 8 6-oz. glasses

Ingredients:

- 6 oz hot apple juice or cider
- 1.5 oz ABSOLUT ORIENT APPLE
- pinch dried chili peppers
- 1 tsp lemon juice

Method:

- Combine hot apple juice and ABSOLUT ORIENT APPLE in a thermal or tempered glass jug.
- Add a pinch of chili peppers and let steep for a few minutes to combine flavors.
- Add lemon juice to taste. 