

## Crostini with Pecorino Cheese



**Ingredients:**

- 16 slices baguette bread
- 50g (2oz) fresh pecorino cheese sliced into 16 pieces
- Black olive paste of good quality
- Salt and pepper to taste
- 2 tablespoons extra virgin olive oil
- Some freshly chopped oregano and basil

**Preparation:**

In a baking pan distribute bread slices. Place a slice of pecorino on the top of each piece of bread, then top with a teaspoon of olive paste. Garnish with chopped basil and oregano, season lightly with salt and pepper, and sprinkle some olive oil. Place under a grill for a couple of minutes until the cheese has melted. Serve immediately.

Makes 2 servings

