

Crostini with Lemony Mascarpone and Sweet and Fiery Peppers

Nadia Zane, MG Yields 2 cups

Crostini:

1 baguette, sliced into 1/4" slices
Extra virgin olive oil
kosher salt to taste

Mascarpone:

12 ounces mascarpone
2 lemons, and their zest
1 tsp. kosher salt
1/4 tsp. black pepper

Peppers:

2 medium red bell peppers, seeded and sliced into 1/8" strips
1 Serrano pepper, seeded and sliced into 1/8" strips
3/4 cup extra virgin olive oil
3-4 cloves garlic, peeled and smashed with the flat blade of a knife
2 Tbs. red wine vinegar
4-5 basil leaves, torn
Salt and pepper to taste

Crostini: Preheat oven to 375° F. Arrange bread slices in a single layer on a sheet pan. Brush both sides generously with oil and sprinkle with salt. Bake about 10 minutes, or until light brown.

Mascarpone: In a large bowl, combine mascarpone, lemon zest, and salt and pepper. Stir to combine, season to taste.

Peppers: Heat olive oil in a sauté pan over medium heat. Add peppers and cook for one minute. Reduce heat to low and cook for an additional 25-30 minutes, or until very soft and the oil has taken on a reddish color. Add smashed garlic cloves and cook another 5 minutes. Remove from heat and add vinegar, basil, and salt and pepper to taste. Once refrigerated, peppers will hold for about a week.

Assemble: Use a spoon to spread lemony mascarpone on the crostini and top with warm peppers.