

JENNI MARIE'S TEST KITCHEN

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Gourmet Crostini - Three Ways

Equipment Needed:

- Kitchen Scale
- Measuring Cups & Spoons
- Cutting Board & Chef's Knife
- Non-stick Skillet
- Wire Whisk or Hand Mixer
- Rubber Spatula
- Mixing Bowls
- Small Baking Sheet
- Piping Bag or Zipper Bag

1). Cream Cheese & Jalapeño Jam (makes about 12 pieces)

You Will Need:

- [1 Baguette](#), Sliced about 1/2" Thin (sub w/ GF bread)
- 8 oz. (226g.) Full Fat Cream Cheese (sub w/ Burrata Cheese)
- 1 Jar of [Raspberry Jalapeno Jam](#) (or pepper jam of choice)



Directions: Slice, butter, and lightly toast baguette. Spread about 1 T. of cream cheese on each toast slice. Next dollop about 1 t. of jam on top of the cream cheese. Alternately, you can place these ingredients separately on a platter, and guests can top their own bread slices with their preferred amount of each topping. This flavor profile is one that I just can't get enough of. Enjoy!

2). Fig Jam, Prosciutto, & Goat Cheese (makes about 12 pieces)

You Will Need:

- [1 Baguette](#), Sliced about 1/2" Thin (sub w/ GF bread)
- 4 T. (56g.) Salted Butter, softened ([sub w/ garlic butter](#))
- 4 oz. (113g.) Cream Cheese, softened (sub w/ Tofutti Cream Cheese)
- 1 oz. (28g.) Crumbled Goat Cheese
- 1 t. [Low FODMAP Garlic Replacer](#) (sub 1/4 t. garlic powder)
- 2 T. (30ml.) Heavy Cream
- Fig Jam (I like Divina brand Fig Spread)
- 50g. Prosciutto (about 5 slices)
- 1/2 t. Light Olive Oil
- 1/2 t. Lemon Juice
- Fresh Arugula

Directions: Slice, butter, and lightly toast baguette. Rinse arugula and set aside to dry on a kitchen towel. In a small mixing bowl, whisk together the cream cheese, goat cheese, garlic powder, and heavy cream until light and fluffy. Put mixture into a [piping bag](#) or zipper bag and set aside in fridge. Heat prosciutto in a non-stick skillet on medium heat for 45-60 seconds (just enough to get it hot). Remove from heat, and place on a cutting board to let cool for a few minutes. Rough chop prosciutto and set aside. Spread about 1 t. of fig jam on each toast (more or less, to taste). Next, pipe about 1 T. of the goat cheese mousse in an S pattern. Sprinkle a little diced prosciutto on top of the mousse. Lastly, place a generous handful of arugula in a mixing bowl. Add 1/2 t. olive oil, 1/2 t. lemon juice, and a small pinch of salt & pepper to the bowl and gently mix until arugula is all lightly coated. Top your crostini with the dressed arugula and enjoy!

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3). Bacon & Bleu (makes about 12 pieces)

You Will Need:

- [1 Baguette](#), Sliced about 1/2" Thin (sub w/ GF bread)
- 4 T. (56g.) Salted Butter, softened ([sub w/ garlic butter](#))
- 2 T. (30ml.) [Low FODMAP Onion Oil](#) & 1 T. (4g.) Fresh Chives, diced *see onion note below
- 4 oz. (113g.) Cream Cheese, softened (sub w/ Tofutti Cream Cheese)
- 1 oz. (28g.) Blue Cheese Crumbles (more or less to taste)
- 1 t. [Low FODMAP Garlic Replacer](#) (sub w/ 1/4 t. garlic powder)
- Small Pinch of Salt & Pepper
- 2 T. (30ml.) Heavy Cream
- 100g. (about 10 Slices) of Cooked Bacon, crumbled
- 4 T. (28g.) Shredded Parmesan Cheese
- Raw Honey

Directions: Slice, butter, and lightly toast baguette. In a small mixing bowl, whisk together the onion oil, chives, cream cheese, blue cheese, garlic powder salt, pepper, and heavy cream until light and fluffy. Put mixture into a piping bag or zipper bag and set aside in fridge. Cook and rough chop bacon into crumbles. Pipe about 1 T. of the blue cheese mousse onto each piece of toast in an S pattern. Sprinkle a generous portion of bacon crumbles, and a light sprinkle of parmesan cheese on top. Bake in air fryer for 2-3 minutes at 350°F (or conventional oven for 5-7 minutes at 400°F). Drizzle with honey just before serving. Enjoy!

**If you don't have a sensitivity to onions, you can skip the onion oil and chives in your cream cheese mixture and opt to caramelize one medium onion to add to your toppings. This would be the preferred method; however, onions may not agree with everyone.*