

Carrot Crostini

Makes 10 dozen

Submitted by Donna Dicker

Ingredients

Carrot Topping

- 2 cloves garlic, finely minced
- 1/2 cup unsalted butter
- 10 carrots, peeled and finely grated
- 3/4 cup heavy cream
- 1 tsp salt
- 1 tsp freshly ground white pepper
- 1/2 cup finely chopped fresh flat-leaf parsley

Crostini

- 3 dense baguettes, each 12" long
- 1 cup canola oil
- kosher salt

Instructions

1. Make the carrot topping. In a skillet over medium heat, sauté the garlic in the butter until golden. Add the carrots and the cream. Reduce the heat and simmer until the carrots are just tender. Remove from the heat and add the salt, pepper, and all about 1 rounded tablespoon of the parsley. let cool. The mixture will thicken as it cools.
2. Make the crostini. Preheat an oven to 350 F. Cut the baguettes into 1/4" slices. Brush the entire surface of a baking sheet or a jelly roll pan with a bit of the oil. Place the bread slices on the sheet or pan. Brush each slice with a bit of oil and sprinkle with kosher salt.
3. Bake until the slices are golden, about 10 minutes. Remember that they will continue to cook for a few minutes more after they've been removed from the oven. Repeat until all the slices have been toasted.
4. Mound the cooled carrot mixture on the crostini. Garnish with a sprinkle of chopped parsley.

