

## Tomato Crostini with Whipped Feta



### Ingredients

- 6 ounces good feta cheese, crumbled
- 2 ounces cream cheese, at room temperature
- $\frac{2}{3}$  cup good olive oil, divided
- 2 Tbsp. freshly squeezed lemon juice
- Kosher salt
- Freshly ground black pepper
- 2 Tbsp. pine nuts
- 2 Tbsp. minced shallots (2 shallots)
- 2 tsp. minced garlic (2 cloves)
- 2 Tbsp. good red wine vinegar
- 2 pounds ripe heirloom tomatoes,  $\frac{1}{2}$ "-diced
- 3 Tbsp. julienned fresh basil leaves, plus extra for serving
- 20 to 25 ( $\frac{1}{2}$ "-thick) diagonal baguette slices, toasted
- 2 Tbsp. toasted pine nuts

### Directions

*Active time: 15 minutes Total time: 30 minutes*

*For whipped feta, place the feta and cream cheese in the bowl of a food processor fitted with the steel blade. Pulse until the cheeses are mixed. Add  $\frac{1}{3}$  cup of olive oil, lemon juice,  $\frac{1}{2}$  tsp. salt, and  $\frac{1}{4}$  tsp. pepper and process until smooth.*

*For the tomatoes, up to an hour before you're serving, combine the shallots, garlic, and vinegar in a medium bowl. Set aside for 5 minutes. Whisk in the remaining  $\frac{1}{3}$  cup olive oil, 1 tsp. salt, and  $\frac{1}{2}$  tsp. pepper. Add the tomatoes, stir gently, and set aside for 10 minutes. Stir in the basil and taste for seasonings.*

*To assemble the crostini spread each slice of bread with a generous amount of whipped feta. With a slotted spoon, place the tomatoes on top. Put the crostini on plates and scatter with pine nuts. Sprinkle with extra basil and serve.*