

## 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

