

# Tapéña

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## Tapénade and Goat Cheese Toasts

Makes 10 – 12 toasts

### Ingredients

- 1/2 baguette
- 1 clove of garlic cut in half
- 2 Tbsp virgin olive oil
- 2 ounces of a jarred prepared olive tapénade
- 2 ounces of a soft spread able goat cheese
- 2 Tbsp minced red pepper

### Directions

Heat oven to 450 degrees

Slice the baguette diagonally into 1/4" thick slices. Brush each side of sliced bread with olive oil.

Arrange the slices in an even layer on a cookie sheet. Toast the bread slices for 3 - 5 minutes until the edges of the toast are golden.

While still warm, rub the cut edge of the garlic clove over each toast and then discard the clove.

Smear one half of the top of each toast with goat cheese. Smear the other half of the top of each toast with tapénade. Drop a small amount of minced red pepper into the center of each toast.

Serve on a platter.