

Grilled persiMon® Crostini with Manchego and Wine Reduction



Bring the flavours of Spain to your next gathering with this appetizer featuring delicious Spanish ingredients. The Tempranillo wine reduction, drizzled atop the persiMon® wedges, adds a sophisticated touch to these tasty hors d'oeuvres.

Makes 16 servings

INGREDIENTS

16 slices of baguette
2 tbsp (30 ml) olive oil
1 Persimon®, topped and sliced into 12 wedges
1 cup (250 ml) spinach leaves
50g (2oz) Manchego cheese, shaved
freshly ground black pepper

WINE REDUCTION

1/2 cup (125 ml) Tempranillo wine
1/4 cup (50 ml) sugar
5 whole peppercorns
half cinnamon stick



PREPARATION

- Preheat oven to 400 F (200°C).
- Place all of the ingredients for the wine reduction in a small saucepan. Bring to a boil and simmer until reduced by half, approximately 15 minutes.
- Brush each bread slice with olive oil and place on a bake sheet. Bake for 5 minutes. Heat a grill pan on high and brush with olive oil. In batches, grill the Persimon® wedges 2 minutes per side.
- To assemble the crostini place a few leaves of spinach on the crostini, top with Manchego cheese, followed by a grilled persiMon® wedge. Drizzle with wine reduction and serve immediately.
- **Tip*** Instead of the reduction try melting a 1/4 cup (60 ml) of apricot jam in a saucepan and drizzling over the crostini.

PER SERVING (1 CROSTINI):

81 calories, 3 g fat, 1 g saturated fat, 4 mg cholesterol, 92 mg sodium, 10 g carbohydrates, 1 g fibre, 5 g sugars, 2 g protein. % RDI: 4% calcium, 0% iron, 0% vitamin A, 4% vitamin C.

Source: www.persimoncanada.com

