

Savory Bites for Any Occasion

Spring 2025

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Tomato Crostini

Serves 8 **Time** 25 minutes **Vegetarian, can be vegan** **Common Allergens** Wheat, check labels

Recipe adapted from [Barefoot Contessa](#)

Ingredients

- 25 baguette slices, ½-inch thick
- 2 tablespoons shallots, minced
- 2 tablespoons red wine vinegar
- 2 teaspoons garlic, minced (about 2 cloves)
- ⅓ cup extra virgin olive oil + extra for brushing
- 1 teaspoon salt
- ½ teaspoon black pepper
- 2 pounds cherry tomatoes, chopped
- 3 tablespoons fresh basil, chiffonade
- 8 ounces cream cheese, vegan if necessary
- 2 tablespoons pine nuts, toasted



Instructions

1. Preheat oven to 400°F.
2. In a medium bowl, combine shallots, garlic, and vinegar. Whisk in extra virgin olive oil, salt, and pepper.
3. Add tomatoes to the bowl and gently stir. Set aside for 10 minutes.
4. Meanwhile, lightly brush both sides of the bread with olive oil. Place on a baking sheet and bake for 6-8 minutes, watching closely, until just crisp.
5. Stir in ⅔ of the basil.
6. Spread a thin layer of cream cheese on each piece of toasted baguette. Top with tomato mixture, a little extra basil, and pine nuts. Serve.

Note

- You can also prepare this recipe without the cream cheese. Simply place the tomato mixture on top of the toasted bread.