

Crostini dried tomatoes mozzarella pesto

6 persons

■ 1 baguette of bread, 6 tablepoons of pesto, about twenty dried tomatoes, 2 balls of mozzarella, 1 tablespoon of spices of Provence.

■ Preheat your oven in 392 °.

■ Cut the baguette in 2 in the length, spread them of pesto, add the dried tomatoes, the mozzarelle cut in small dices, and strew with spices of Provence.

■ Put in the oven for 12 minutes, until the cheese is melted well and gilded well. Cut sandwiches in 3 fragments each.

■ *For a starter with a salad, or cut in small pieces and presented in cocktail.*

