

RECIPE



Toasted Walnut Sauce with Crostini

Ingredients

10 ounces walnuts, toasted (set aside a little more than a half cup for topping)

1/2 teaspoon cinnamon

Several gratings of nutmeg

Sea salt and freshly ground black pepper

1/4 cup extra virgin olive oil

1/4 cup heavy cream

1/4 cup white grape juice

1 baguette, extra virgin olive oil

Put the walnuts in a small baking pan. Toast at 350 for 6 to 8 minutes. WATCH CAREFULLY!! You want the nuts nicely toasted but not burnt. Let cool...coarsely chop. Put the toasted, cooled walnuts in a food processor. Pulse until they are a COARSE texture (NOT FINE!!). Add the cinnamon, nutmeg, salt, and pepper. Pulse once more. With the processor running slowly add the olive oil-cream-grape juice mixture and process only until the mixture has a paste consistency. Check for taste. Put the mixture in the refrigerator for at least one hour for the sauce to become firm. Cut the baguette into 1/3 - 1/2 inch slices. Brush each slice with olive oil. Set bread slices in a baking sheet and toast until golden, 3 to 5 minutes at 350 degrees. Let cool. Spread a small dollop of the Walnut Sauce on each baguette slice. Top with a few toasted walnuts and a few grains of sea salt. Serve—makes 1 - 1 1/2 cups.

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