

25 Toast Toppers

- Total Time: 25
- Cook Time: 15
- Serves: 2

Ingredients:

1. Get 2 loaves of French Baguette and cut into ¼" slices
2. set aside ¼ cup olive oil
3. Brush each slice of bread with olive oil and bake in a hot oven at 350°F or 180C° for 10-15 minutes or until slightly golden.
4. Use these toasts for the following toppers of your choice.

Method:

The 25 Toppers:

1. Spread with Ricotta cheese and top it with slices of roasted red pepper and sprinkle with salt, pepper and dried oregano.
2. Rub a roasted garlic clove on the bread and top it with chopped tomatoes which are tossed with salt, pepper and freshly chopped basil.
3. Spread with pesto sauce and sprinkle with Parmesan and chopped pine nuts.
4. Spread with pesto sauce and top it with slivered sun dried tomatoes and sliced olives.
5. Spread with cream cheese and sprinkle with freshly chopped herbs.
6. Spread with hummus and top it with olive oil and zataar spice mix.
7. Spread with hummus and top it with olive tapenade.
8. Combine ¼ cup mayonnaise with 1 tsp wasabi paste, spread on toast and top it with slice of cucumber or radish.
9. Spread with Gorgonzola or Manchego cheese and top it with walnut.

10. Sauté finely chopped mushrooms in olive oil with salt and thyme. Spread on toast and top it with Parmesan cheese.
11. Spread with brie or any other strong cheese on toast and top it with caramelized onions.
12. Spread with a thin layer of mayonnaise, sprinkle salt and pepper, place a slice of cheddar cheese on it, and top it with boiled or tinned asparagus tips.
13. Spread with grainy mustard and top it with a piece of lettuce and sliced tomato and a cube of cheese.
14. Toss Romaine lettuce squares with Caesar dressing, place it on the toast and top it with grated Parmesan.
15. Spread with green chutney and top it with thin slices of boiled potato and sprinkle salt and pepper.
16. Spread with mashed avocado and top it with chopped jalapeno and tomato. Sprinkle salt and pepper.
17. Mix crumbled cottage cheese with finely chopped onions, tomato, coriander and green chillies, add salt and pepper. Spread this on toast and grill for 2-3 minutes.
18. Spread with cream cheese, top it with sliced cucumber and sprinkle with finely chopped dill, salt and pepper.
19. Spread with crumbled feta cheese and top it with chopped basil and sliced olives.
20. Spread with crumbled cottage cheese and top it with chopped celery, red pepper and sprinkle with salt and pepper.
21. Mix a touch of olive oil with dried oregano, chilli flakes, garlic salt and pepper. Spread on toast and top it with Parmesan and grill for 1 minute.
22. Spread with green chutney and top it with tomato slices and sprinkle grated cheese, salt and pepper.
23. Spread with wasabi paste or spicy mayonnaise, sprinkle black and white sesame seeds and top it with toasted seaweed.
24. Spread with a thin layer of mayonnaise mixed with mustard and top it with a slice of boiled egg.

25. Spread with grainy mustard, top it with alfalfa sprouts and sprinkle with salt, pepper and a dribble of olive oil.