

Summer crostini with grilled Peach is and Turkey bresaola

Serves 6 to 8 people

- 1 baguette (sliced ½ inch thick)
- 2-3pcs fresh Ontario Peaches (sliced in 6-8 pieces depending on the size)
- 100g cherry tomatoes (cut in half)
- 200g Squacquerone cheese
- 100g Turkey bresaola (thinly sliced)
- 20g arugula

Pesto

- 100g/3 Bunches of basil (gently washed and dried)
- 30g pine nuts
- 1 garlic cloves (peeled)
- 75g parmigiano reggiano cheese (grated)
- 300ml olive oil
- 2 cubes of ice / 30g cold water
- T.t find salt

Method:

Prepared the pesto by combining the basil, garlic, pine nuts, parm, salt and olive oil. Blend on low speed for a few seconds until the pesto forms a creamy paste. Set aside until needed again.

Preheat the grill on medium high temperature.

While the grill is heating in a medium bowl mix together cherry tomatoes and some of your pesto and set aside until needed.

Once a grill is hot drizzle a little olive oil the baguette and grill for about 30 seconds on each side to create the grill marks. then remove from heat and set aside.

Add the sliced peaches to the grill and cook for about 15-20 seconds on each side then remove from the heat and turn off the grill.

Now for the assembly place your grilled baguette on the board, then a slice of squacquerone, arugula, marinated tomatoes and Turkey Brazil a on top.