Roasted garlic whipped feta crostini

Try this recipe during the class

Prep time: 10 minutes

Cook time: 10 minutes

Total time: 20 minutes

Servings: 16

Calories: 101

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Ingredients:

- 1/4 cup olive oil – divided
- 1 bulb garlic – about 12 cloves
- 1 teaspoon salt – divided
- 1 teaspoon pepper – divided
- 32 slices baguette
- 8 ounces feta cheese
- 1/2 cup whole milk
- 2 tablespoons lemon juice
- 1/2 cup pomegranate seeds
- 1/4 cup parsley minced

Instructions:

1. Pre-heat oven to 400°F. Slice garlic bulb in half exposing the garlic heads and place in the center of a large piece of tin foil. Drizzle each half with half of the olive oil (2 tablespoons), salt(½ teaspoon) and pepper(½ teaspoon). Wrap foil tightly around garlic and roast until caramelized, about 30 minutes.

2. While garlic is roasting, place the baguette slices on a large baking sheet and drizzle with remaining olive oil. Bake until golden brown, in the second rack of the oven, for about 10 minutes; set aside.

3. While the baguette slices are toasting, place the feta cheese, milk, lemon juice, remaining ½ teaspoon salt and ½ teaspoon pepper in a high-speed food processor. Once the garlic is done roasting pop out the garlic cloves and add to the food processor. Pulse until whipped and creamy - adding more milk as needed to reach desired consistency. Check for seasoning and adjust to taste.

4. To serve, spread each crostini with whipped feta and sprinkle with pomegranate seeds and minced parsley.