

Za'atar Roasted Tomato Crostini with Labne

a recipe from www.maureenabood.com

Make your crostini by toasting thin slices of good baguette brushed with olive oil and seasoned with salt and pepper. Or buy them—up north, Crooked Tree Breadworks bakes a crisp, perfect herbaceous crostini that makes appetizers a snap. Assemble the crostini just before serving.

Crostini

Labne

Za'atar

Roasted tomatoes

Salt and pepper

Place a dollop of labne on each crostini. Sprinkle with za'atar, salt and pepper. Top each crostini with a roasted tomato (or two, depending on the size), then sprinkle with more za'atar. Serve immediately.