

# Tomato Crostini with Whipped Feta



Recipe courtesy of Ina Garten

Show: Barefoot Contessa: Modern Comfort Food Episode: Eat Like a Local

Level: Easy

Total: 40 min

Prep: 30 min

Inactive: 10 min

Yield: 6 to 8 servings

## Ingredients:

- 6 ounces good feta, crumbled
- 2 ounces cream cheese, at room temperature
- 2/3 cup good olive oil, divided
- 2 tablespoons freshly squeezed lemon juice
- Kosher salt and freshly ground black pepper
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- 2 tablespoons minced shallots (2 shallots)
- 2 teaspoons minced garlic (2 cloves)
- 2 tablespoons good red wine vinegar
- 2 pounds ripe heirloom or cherry tomatoes, 1/2-inch-diced
- 3 tablespoons julienned fresh basil leaves, plus extra for serving
- 20 to 25 (1/2-inch-thick) diagonal baguette slices, toasted
- 2 tablespoons toasted pine nuts

## Directions:

**1** For the whipped feta, place the feta and cream cheese in the bowl of a food processor fitted with the steel blade. Pulse until the cheeses are mixed. Add 1/3 cup of the olive oil, the lemon juice, 1/2 teaspoon salt, and 1/4 teaspoon pepper and process until smooth.



**2** For the tomatoes, up to an hour before you're serving, combine the shallots, garlic, and vinegar in a medium bowl. Set aside for 5 minutes. Whisk in the remaining 1/3 cup olive oil, 1 teaspoon salt, and 1/2 teaspoon pepper. Add the tomatoes, stir gently, and set aside for 10 minutes. Stir in the basil and taste for seasonings.

**3** To assemble the crostini, spread each slice of bread with a generous amount of whipped feta. With a slotted spoon, place the tomatoes on top. Put the crostini on plates and scatter with the pine nuts. Sprinkle with extra basil and serve.

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