

## Tante Marie's Cooking School

271 Francisco Street  
San Francisco, CA 94133  
Phone (415) 788-6699 Fax (415) 788-8924

### Tomato and Cheese Croustades

12 thin slices of white bread  
4 small tomatoes, peeled, seeded, and coarsely chopped  
3 tablespoons chopped fresh basil  
1/2 teaspoon coarse salt  
freshly ground pepper  
1/4 cup grated Gruyere cheese  
2 tablespoons butter

*cheese prevents the  
bread from getting  
soggy from the  
tomatoes*

Preheat oven to 425 degrees.

Cut rounds from the bread using a 3-inch round cookie cutter. Fit the rounds into muffin tins, molding them gently to form little cups. Bake for 10-12 minutes until golden, watching them carefully to be sure that they do not burn. Remove cups from the muffin tins to a baking dish or sheet pan.

Combine the tomatoes with the basil, salt, and pepper. Taste for seasoning, adding additional salt or pepper if desired. Fill each croustade with 1 teaspoon of the cheese and spread about 1/2 teaspoon of the tomato mixture on top. Dot each croustade with butter. Bake for about 10 minutes.

Serves 4-6

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*Croustade - French for "toasted bread shell"*

*Croustini - Italian for toast*

*~~cro~~ crouton - bread cooked w/ butter or oil*