

# Crostini with Artichokes, Grape Leaves and Olives

From a cooking class with Joanne Weir

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*A room temperature topping for bread.*

- 6 large artichoke hearts, frozen, defrosted
  - 4 whole grape leaves, bottled, rinsed
  - 1/3 cup green olives, Picholine, pitted, chopped
  - 1 clove garlic, minced
  - 1/2 teaspoon grated lemon peel
  - 8 shaves Parmigiano-Reggiano cheese, crumbled
  - 1 1/2 tablespoons extra virgin olive oil
  - 1 tablespoon lemon juice
  - Salt and pepper to taste
  - 24 pieces French baguette slice
  - lemon wedges for garnish
- Appetizers, Cold Food, Picnic**

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

**Servings: 8**

Preparation Time: 20 minutes

Notes: This can be made ahead, but don't add garlic until just before serving. Use a country bread - coarse textured, about 2 inches in diameter. You can also grill the bread slices rather than bake them. I made this in a food processor until it was smooth, so I didn't do quite so much mincing and chopping and let the processor do all the work.

1. Remove the stems from the grape leaves before mincing.

2. In a bowl combine the chopped artichoke hearts, grape leaves, olives, cheese, garlic and lemon zest. Pour mixture onto a cutting board and continue to chop together until coarsely chopped. Place mixture back in the bowl and add cheese, olive oil, lemon juice, salt and pepper to taste. Use plenty of salt, as once you put it on bread, it dilutes the salt. Taste for additional lemon juice as well. If made ahead, allow mixture to sit out at room temp for at least 30 minutes.

3. Coat the thin bread slices with olive oil and a little salt, then bake in a 400° oven until just crisp. Do not overbake. Serve crostini with a thin slather of the artichoke mixture.

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Per Serving (excluding unknown items): 292 Calories; 7g Fat (21.3% calories from fat); 11g Protein; 47g Carbohydrate; 6g Dietary Fiber; 4mg Cholesterol; 709mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 1 Fat.