

Beluga Lentil Crostini Recipe

1 lb. black beluga lentils
1 sweet baguette, sliced thinly into 1/6th-inch rounds
1/3 cup extra-virgin olive oil or melted clarified butter
1/2 t. fine-grain sea salt
8 ounces spreadable goat cheese
a small splash of milk
3-4 large cloves of garlic
2 big bunches of chives
more salt to taste

Preheat oven to 350.

Cook the lentils: Wash and pick over the lentils. Place the lentils in a large saucepan and cover with water using 2-3x the quantity of lentils. Bring to a boil and simmer for 15-20 minutes. Lentils should be tender but not splitting and falling apart. Salt to taste at this point - I use somewhere between 2tsp and 1tbsp. of salt per pound of lentils. Remove from the heat and drain any remaining liquid. Let cool.

Make the garlic crostini: In a large bowl add the oil/butter and salt. Add all the sliced baguette rounds to the bowl and toss well. Place rounds in a single layer across two baking sheets. Place in the oven and bake for about 10 minutes or until slightly golden. Remove and let cool. Cut the ends off the garlic cloves. Take a single clove in your fingers and gingerly rub the top of each crostini with the garlic to give each slice a bit of a garlic kick. Don't overdo it.

Make the chive goat cheese spread: In a small bowl add the goat cheese and a small splash of milk (just enough to thin the cheese and make it spreadable). With scissors, snip one bunch of chives into the goat cheese and stir to combine. Set aside.

For assembly all ingredients should be at room temperature. Take each crostini and give it a spread of the goat-chive spread. Top with a small spoonful of lentils. Garnish with more chopped chives (and pretty purple chive blossoms for the platter if you can find them).

Makes about 5 dozen. You will have plenty of lentils leftover to experiment with....

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