

Nasturtium Pesto and Goat Cheese Crostini

<http://www.tastespotting.com/detail/22359/Nasturtium-Pesto-and-Goat-Cheese-Crostini> (beautiful photos)

“You see nasturtium everywhere in San Francisco. Its bright multi-hue orange flowers are wonderful on salad - besides giving a burst of color, its peppery, watercress-like flavor lends a refreshing flavor explosion. I picked so many flowers, I decided to make a pesto out of it. The goat cheese complements the spiciness of the flowers. And the bright orange pesto makes a stunning presentation.”

1 baguette, sliced 3/8-inch at a diagonal
1/2 cup extra virgin olive oil
1 clove garlic

2 cups nasturtium flowers, stems removed
1/3 cup extra virgin olive oil
1 carrot, finely grated to make 2/3 cups
1 clove garlic
3 Tbls. pine nuts
1/3 teaspoon kosher salt
Some freshly cracked black pepper

2 oz goat cheese, at room temperature
Some nasturtium flowers for garnish
Pine nuts for garnish
2 tablespoons extra virgin olive oil

To make the crostini:

1. Slice baguette into 3/8 inch thick pieces. Place bread slices on a sheet pan, brush one side with olive oil.
2. Bake in a 375F oven for 7-10 minutes until golden brown. Immediately rub with a piece of garlic.

To make the pesto:

3. Place flowers, olive oil, grated carrots and garlic in the bowl of a food processor. Puree until a smooth paste. Add pine nuts, and salt and pepper.

Assemble:

4. Spread some goat cheese on the crostini, top with a tablespoon of pesto.
5. Garnish with some nasturtium and pine nuts. Drizzle on some extra olive oil.