

Crostini Creations

Using the toppings list, create 4 unique crostini. Each crostini must incorporate at least 3 different ingredients and you must name, describe and colorfully illustrate each one in the space below. For bonus points, you may prepare one of the crostini appetizers you 'invented" at home and bring in samples for the class to taste.

Name of Crostini:

Crostini Illustration:	Crostini Illustration:
Crostini Description:	Crostini Description:
Crostini Name:	Crostini Name:
Crostini Illustration:	Crostini Illustration:
Crostini Description:	Crostini Description:

Crostini Toppings

Fruits

Strawberries

Kiwi

Cranberries

Apples

Avocados Olives

Vegetables

Cucumber

Onions

Spinach/Arugula

Peppers (red, green, mini, jalapeno, etc.)

Tomatoes (canned or fresh)

Marinara Sauce

Salsa

Pickles

Dairy

Cream Cheese

Ricotta Cheese

Cheddar Cheese

Mozzarella Cheese

Feta

Goat Cheese

Proteins

Chipped Ham

Bacon Bits

Tuna

Chicken

Eggs

Pecans

Almonds

Walnuts

Pine Nuts

Hummus (garlic, plain, beet, etc.)

Misc. Pantry

Olive Oil Butter

Pesto

Pepper Jelly

Herb Seasonings

Garlic

Lemon Juice

Honey