



Crostini

Scan the QR Code to read the article and answer the following questions.

- 1. Crostini is a fancy name for what food?*
- 2. What part of the meal is crostini typically served?*
- 3. Name crostini's country of origin and meaning.*
- 4. How and when did crostini get invented?*
- 5. What is the difference between crostini and bruschetta?*
- 6. Describe the qualities one looks for in crostini bread.*
- 7. The perfect bread thickness of crostini is _____.*
- 8. Is olive oil brushed on the bread before or after (circle one) toasting.
Why?*
- 9. Describe the ideal texture of a well-toasted crostini.*
- 10. The rule of thumb for adding crostini toppings is...*
- 11. What happens if toppings are too wet?*
- 12. How do you add a wet topping?*





Homemade Crostini Video

Scan the QR Code to view the video and answer the following questions. Correct any false statements.

True or False & Short Answer

- _____ 1. Only use fresh baguettes for crostini.
- _____ 2. Substitute butter for olive oil if desired.
- _____ 3. All pieces of crostini should be perfectly sliced.
- _____ 4. Toast crostini in a 400 degree oven.
- _____ 5. Brush olive oil on bread slices prior to toasting.
6. Name the tool used to spread olive oil _____.
7. Suggested toppings may include:

_____ 8. Only toast one side of the crostini.
- _____ 9. Additional oil may be added if necessary.
- _____ 10. Store crostini while warm.





5 Ingredients, 5 Ways

Scan the QR Code to view the video and complete the following:

A. Identify the 5 basic ingredients used to make crostini in this video.

B. Name each crostini created in this video and describe the ingredients used.

#1:

#2:

#3:

#4:

#5:



