

Buckwheat Crispbread Crostini

Mediterranean Crostini

- Buckwheat Crispbread
- goat cheese or ricotta
- sliced ripe tomatoes
- black olives, quartered
- fresh basil
- a tiny pinch of kosher salt and freshly ground black pepper
- good quality olive oil

Layer ingredients atop crispbread, ending with a drizzle of olive oil. Serve right away — 2 or 3 Buckwheat Crispbread Crostini per serving.

Summer Peach Crostini

- Buckwheat Crispbread
- goat cheese or ricotta
- sliced ripe peach
- fresh basil
- reduced balsamic vinegar or balsamic vinegar pearls

Layer ingredients atop crispbread, ending with a drizzle of balsamic vinegar or a scattering of balsamic vinegar pearls. Serve right away — 2 or 3 Buckwheat Crispbread Crostini per serving.

Jittery Cook