

# Sun-dried Tomato and Brie toasts

**Category:** Appetizer

**Servings:** 2

**Rating:** 10

**Source:** Bon Appetit

**Description:**

**Ingredients:**

|                           |   |
|---------------------------|---|
| 1/2 brie                  | 2 ounce chilled                         |
| sun-dried tomatoes        | 2 tablespoon, packed in oil and drained |
| 1/2 French bread baguette | 4 slices                                |
| 1/2 olive oil             | 2 tablespoon                            |
| 1/2 garlic                | 1 clove, smashed                        |
| 1/2 pine nuts             | 1 tablespoon                            |
| 1/2 basil                 | 1 tablespoon fresh chopped              |

**Instructions:**

Smash the garlic cloves and add to the olive oil at least an hour before using. Cut baguette into slices and toast one side under the broiler until it is light brown. Lightly brush the uncooked sides with the garlic-oil mixture and return to the broiler for a moment to warm them. Pur ze the sun-dried tomatoes in a food processor and spread the mixture onto the oiled sides of the toasts. Cover with the creamy part of the brie and sprinkle with some of the pine nuts. Return to the broiler until the cheese is melted and then serve with minced basil.