

# Walnut, Arugula, and Gorgonzola Crostini

**Category:** Appetizer

**Servings:** 4

**Rating:** 10

**Source:** Bon Appetit, February 1997

## Description:

One of the great bruschetta recipes!

May use other good blue cheeses, such as roquefort.

## Ingredients:

walnuts 6 tablespoon chopped, toasted  
walnut oil 1/2 tablespoon  
gorgonzola cheese 3 ounce, crumbled  
arugula 3 tablespoon finely chopped  
French bread baguette slices  
butter, unsalted

## Instructions:

Saute the walnuts in walnut oil until golden and then drain on a paper towel. When they are cool, mix together the walnuts, gorgonzola, and arugula and leave a little extra arugula for topping the bruschetta. Toast several baguette slices under the broiler on one side, then butter the other. Spoon the arugula mixture evenly onto the butter side of the baguette toasts and bake until the cheese melts.

Garnish with more chopped arugula leaves and serve.