

By: Miguel Angel Mateos



CookinBig

Corn toast with figs and White Spring Garlic.



DIFFICULTY
LOW



COOKING STYLE
MEDITERRANEAN



NUMBER OF GUESTS
4



TYPE OF DISH
APPETISER



PREPARATION TIME
20 MINUTES



VARIETY OF GARLIC
WHITE SPRING

Ingredients

- 3 cloves of White Spring garlic
- 12 raspberries
- 6 white figs
- 6 cherry tomatoes
- Fresh dill leaves
- 8 slices of gluten-free cornbread
- Cream cheese spread
- Extra-virgin olive oil
- Maldon salt

Step by Step



1. Remove the edges of the cornbread and divide it in equal rectangles.
2. Add a few drops of olive oil to a skillet over a medium heat, brown the cornbread on both sides and remove it.
3. Once it is off the heat, use the heat of the frying pan to sear the garlic cloves, which should be cut in half.
4. Once they are seared, strew the garlic cloves over the toasted cornbread, add a drizzle of extra-virgin olive oil and a pinch of Maldon salt.
5. Place the cream cheese spread, cherry tomatoes, raspberries and figs onto the toasts, cut them into wedges and surround the toasts with three slices of each, placed so that they match.
6. Do the same with the cherry tomatoes, and finish it off with a few leaves of fresh dill.



FINISHING THE DISH:

7. Place four toasts per guest on a shallow dish, and garnish them with a little dill, some raspberries and some figs.

CHEF'S TIPS Miguel Angel Mateos:

- This is an entree which, on its own, makes a good snack to accompany a beer or a glass of red wine.
- It is a very nice toast to enjoy on hot days, taking advantage of these last days of the summer.
- You can enrich this toast with some good smoked salmon, marinated herring, etc....
- When using a gluten-free cornbread and no other product containing gluten, it is a delicious toast suitable for celiacs. You will have to ensure that the cream cheese does not contain gluten or gluten traces by checking the ingredients on the label.