

Carrot and Cheese Crostini

Season: Spring

Type: Side

Serves: 36 tastings

From the garden: Carrot



Equipment:	Ingredients:
Medium bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Grater x 4 Baking tray x 3 Baking paper Serving plate x 5	4 carrots (skin-on, grated) 1 cup grated mozzarella cheese 1 cup grated tasty cheese 1 clove garlic (finely chopped) ½ cup mayonnaise 20 slices of bread

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients except bread in a medium bowl and stir until evenly mixed.
4. Spread 1 tablespoon carrot mixture on each slice of bread.
5. Place bread on the baking trays and bake for 10 minutes or until golden and crisp.
6. Cut each piece of bread into 2 triangles.
7. Divide and serve the crostini into 5 serving plates.