



Caramelized Onion Crostini with Garlic and Herb Boursin and Crispy Prosciutto

Chef Jasmine Woods, Jazz It Up (Personal Chef Services)

Ingredients

For Garlic and Herb Boursin:

- 1 clove garlic or more to taste, minced
- 4 oz butter, room temperature
- 8 oz cream cheese, room temperature
- 2 tablespoons freshly grated Parmesan
- 1 tablespoon fresh parsley, minced
- ½ tablespoon fresh dill, minced, or ½ tsp dried
- ½ teaspoon garlic powder
- ½ teaspoon dried marjoram
- ½ teaspoon basil
- ½ teaspoon chives
- ½ teaspoon black pepper
- ¼ teaspoon dried thyme

Crostini:

- 4 oz prosciutto
- 2 tablespoons balsamic vinegar
- ½ tablespoon honey
- 3 tablespoons olive oil, plus more for cooking
- 1 red onion, sliced
- 2-3 garlic cloves, minced
- Handful spinach leaves, sliced into ribbons
- 16 slices ciabatta or baguettes
- Garlic and Herb Boursin Cheese
- Salt and pepper to taste

Instructions

1. Combine Boursin cheese ingredients and set aside for later.
2. Preheat oven to 350°F. Lightly dip each side of ciabatta in olive oil and lay on baking sheet. Toast bread until desired crispness. If oven is not available bread may be crisped in frying pan. Set aside.
3. Use oven or small frying pan to crisp up prosciutto. Set aside.
4. In a small bowl combine balsamic vinegar, honey, and 3 tablespoons of olive oil. Set aside.
5. In a small frying pan, heat olive oil, about 2 tablespoons, over med heat. Add red onion and cook until tender. Add garlic then stir a few times before adding the balsamic mixture. Mix onion, garlic, and balsamic mixture well and cook over medium high heat for about 1 minute. Remove from heat.
6. Add spinach to caramelized onion mixture. Season to taste with salt and pepper. Combine well.
7. To assemble crostini, top each piece of ciabatta with Boursin cheese, caramelized onion and spinach mixture, then pieces of crispy prosciutto. Enjoy!

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