

S O M E

## KITCHEN STORIES

*fiction + food*

### Caramelized Apple and Blue Cheese Crostini

Source: herbivoracious | Prep and Cook Time: 20 min | Makes 16 crostini

#### INGREDIENTS

½ cup loosely packed fresh tarragon leaves  
2 tablespoons extra-virgin olive oil  
Kosher salt  
16 thin slices of crusty baguette  
1 tablespoon unsalted butter  
2 small apples such as Pink Lady, cut into 16 wedges  
Tiny pinch of cayenne pepper  
Freshly ground black pepper  
¼ cup blue cheese (such as Blue de Causses or Gorgonzola dolce), at room temperature  
Flaky sea salt (such as Maldon) or large crystal sea salt (such as red Hawaiian salt)

#### DIRECTIONS

Preheat oven or toaster oven to 400 degrees.

Set aside 32 nice looking tarragon leaves. In a mortar and pestle or mini food processor, roughly puree the remaining tarragon with the olive oil.

Brush the baguette slices with the tarragon oil, reserving the crushed tarragon. Toast in the oven (on a baking sheet) or toaster oven until golden brown and crispy, about 5 minutes.

Melt the butter in a large skillet over medium heat. Cook the apples on in a single layer, working in batches if needed, until both sides are golden brown and somewhat tender, about 5 minutes. Season with a pinch of cayenne pepper and several grinds of black pepper.

To serve, arrange two slices of cooked apple on each crostini. Top with ½ teaspoon of the blue cheese, a speck of the crushed tarragon, two whole tarragon leaves, and a few grains of sea salt.