

# CRUSH

## FESTIVE BRUSCHETTA



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*Toasted baguette slices topped with a whipped blue & cream cheese base, slivers of Wagyu Denver Steak and marinated chopped baby tomatoes. A delicious party canapé.*

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*Categories: 30-Minutes, Beef & Veal, Cheese & Dairy, Festivities, Snacks*

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### INGREDIENTS

#### Whipped Blue Cheese

250 g cream cheese, room temperature  
100 g blue cheese  
a squeeze of lemon juice  
salt and pepper

#### Bruschetta

1 baguette, sliced into 2 cm slices  
½ C (125 ml) extra virgin olive oil  
2 garlic cloves, finely chopped  
salt and pepper

#### Marinated Tomatoes

200 g baby tomatoes, finely chopped  
2 Tbsp (30 ml) chopped chives  
remaining oil and garlic from the bruschetta  
salt and pepper

#### Steak

olive oil  
2 x 200 g **Wagyu Denver Steaks**  
sea salt

#### **To Serve**

4-5 chives, finely chopped  
microgreens (optional)

## **METHOD**

Place the cream cheese and blue cheese into a bowl and whisk with an electric whisk until combined and fluffy. Add the lemon juice and season to taste, then whisk again. Cover and set aside.

Turn the oven grill on.

Lay the baguette slices on a baking tray. Mix the olive oil with the chopped garlic and brush both sides of the slices with a pastry brush. Grill the baguette slices on both sides until golden, then set aside.

#### **Marinated Tomatoes**

Pour the remaining garlic oil from brushing the bruschetta over the chopped tomatoes; add the chives and mix to combine. Season to taste then set aside.

#### **Festive Bruschetta**

Set a large cast iron pan over medium-high heat to preheat. Carefully lay the Wagyu Denver Steaks into the hot pan and cook for one minute a side for 8-10 minutes. At the 8 minute mark, use a digital thermometer to check the internal temperature. You are aiming for 50-52 °C. The steak will continue to rise in temperature as it rests, leaving you with a perfect medium rare (55-60 °C). Let the steaks rest for at least 5 minutes before slicing.

#### **To Serve**

Give each slice of baguette a smear of cream cheese mix. Top with 2 slices of steak, then add a little tomato mix. Garnish with a sprinkle of chives and micro greens if using. Give a final seasoning with salt and cracked black pepper and serve.

*Wagyu Beef sponsored by The Wagyu Experience*

