

From J Vineyards and Chef Mark Caldwell

Serves 3 to 4 as a light appetizer

Ingredients:

- 1 cup plain black olives
- 1 tablespoon olive oil
- ½ tablespoon balsamic vinegar
- 1 teaspoon grated lemon zest
- ½ baguette, sliced thin
- olive oil to drizzle on bread
- lemon peel, finely chopped for garnish

Method:

Preheat oven to 425°. Place olives in food processor. Finely chop using “pulse” speed. Combine olive mixture with oil, vinegar, and lemon zest. Set mixture aside.

Arrange the bread slices on baking sheet and drizzle with olive oil. Bake 8-10 minutes or until lightly brown (bread should still be soft to the touch in the middle). Spoon a small amount of olive mixture over each toast. Sprinkle with finely chopped lemon peel as garnish. Serve with chilled Champagne or sparkling wine.

From Champagne, The Spirit of Celebration By Sara Slavin and Karl Petske Chronicle Books San Francisco

Suggested Wine Pairing: J Vintage Brut, or J 20 Cuvee Brut – or other dry sparkling wine.