



## Tapas Cooking Class

### Garlic Toasts with Saffron Marinara and Goat Cheese

#### Ingredients

- \_ to 1 cup extra virgin olive oil, divided
- 1 cup white onion, minced
- 6 garlic cloves – smashed (divided)
- 4 cups crushed tomatoes
- 2 pinches saffron threads
- 8 ounces goat cheese
- 2 baguette, each cut into 20 or more thin slices diagonally

#### Method

Put oven rack in middle position and pre-heat the oven to 450 degrees.

Heat a large sauce pan over medium heat. Add 2 to 3 Tablespoons olive oil, reserving the rest. Add onion and cook, stirring frequently, until onions are translucent, about 7 minutes.

Add one clove of the garlic, reserving the rest, and cook until fragrant, about 1 minute. Add tomatoes and saffron and bring to a simmer. Reduce heat and simmer 20 minutes until sauce is thick.

Meanwhile, mix the remaining olive oil and garlic. Brush onto both sides of each slice of bread. Bake 5 minutes, then turn over with tongs and bake until lightly browned, 5 to 6 minutes more. Set aside.

Mound goat cheese into the center of pie plate. Surround with sauce and bake 10 to 15 minutes, until cheese is melted and sauce is bubbly. Serve immediately with garlic toasts.

*40 servings*