



Roasted Garlic Crostini

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
6-8 People	10 MIN	40 MIN		

Roasted garlic crostini is a simple yet elegant appetizer made with crispy toasted bread topped with soft, sweet roasted garlic. Roasting garlic transforms its sharp flavor into a rich, creamy, and slightly sweet spread that pairs perfectly with crunchy bread. This easy crostini recipe is ideal for parties, gatherings, or as a light starter before a meal. With just a few ingredients, you can create a delicious appetizer that looks impressive and tastes even better.

Ingredients

- 1 baguette, sliced
- 1 whole garlic bulb
- 2-3 tablespoons olive oil
- Salt to taste
- Fresh parsley (optional, for garnish)

Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 35-40 minutes
- Total Time: 45-50 minutes

- Servings: 6-8
- Course: Appetizer
- Cuisine: Italian-inspired

Cooking Method

Instructions

1. Preheat oven to **400°F (200°C)**.
2. Slice the top off the garlic bulb to expose the cloves.
3. Drizzle olive oil over the garlic and wrap in foil.
4. Roast for **35-40 minutes** until soft and golden.
5. Meanwhile, slice the baguette and arrange on a baking sheet.
6. Brush bread slices lightly with olive oil.
7. Toast in the oven for **8-10 minutes** until crispy.
8. Once garlic is cool, squeeze out the cloves into a bowl and mash into a paste.
9. Spread roasted garlic onto each toasted slice.
10. Sprinkle with salt and garnish with parsley if desired.
11. Serve warm or at room temperature.

Cooking Tips

- Roast garlic until soft for a creamy texture
- Use a fresh baguette for best crunch
- Add a drizzle of olive oil before serving for extra flavor

Variations

- Add cream cheese or ricotta for a richer topping
- Top with tomatoes for a bruschetta-style crostini
- Sprinkle parmesan cheese for extra flavor
- Add balsamic glaze for a sweet tang

What to Serve with Roasted Garlic Crostini

- Soups
- Salads
- Cheese boards
- Wine or cocktails

Storage

Store toasted bread and garlic separately. Use within **2 days**.

Reheating

Re-toast bread in oven for a few minutes before serving.

Frequently Asked Questions

Can I make crostini ahead of time?

Yes, prepare the components separately and assemble before serving.

Can I use pre-roasted garlic?

Yes, but fresh roasted garlic gives the best flavor.

What bread is best for crostini?

A baguette works best for crisp, even slices.

Recipe Author

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