

# Crostini with CAMBOZOLA, arugula and walnuts

 40 minutes  4 servings

## INGREDIENTS:

- 150 g CAMBOZOLA
- 250 g baguette
- 100 g arugula
- 75 g walnuts



## PREPARATION:

1. Wash and dry the arugula. Coarsely chop the walnuts. Cut the CAMBOZOLA into pieces. Cut the baguette into slices about 1 cm thick. Place the slices on a baking tray.
2. Preheat the oven (200°C top/bottom heat, 180°C convection). Toast the slices of bread in the preheated oven until they are golden brown and crispy. Spread the CAMBOZOLA evenly over the toasted slices of bread. Place a few leaves of arugula on each crostini and sprinkle with walnuts.