



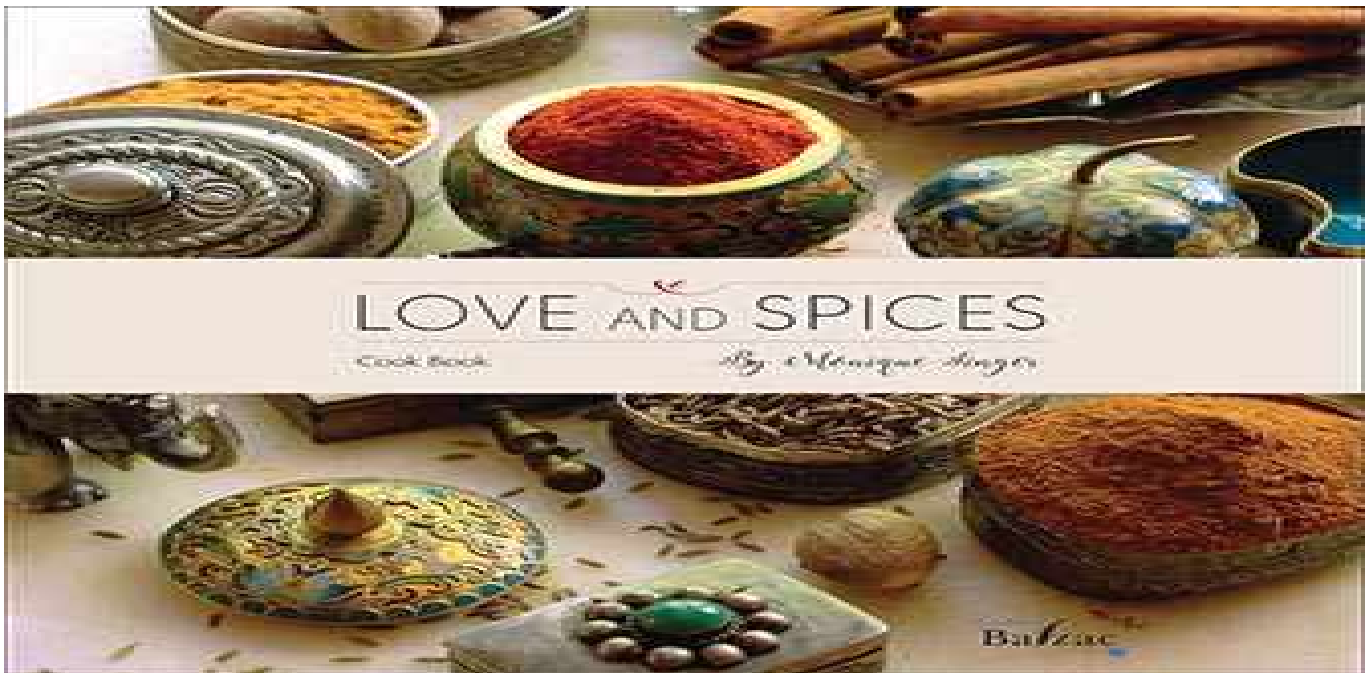
## Love and Spices: Roasted Cherry-Tomato Tartinade

### Description

## A nostalgic savoury treat from my childhood

Recipe by **Monique Singer**

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**Westmount Magazine** is proud to offer its readers sample recipes from [Love and Spices](#), a beautifully illustrated cookbook by **Monique Singer**. With this new series, you will discover some unique recipes dedicated to cooking with spices, from hors d'œuvres to desserts.

Monique Singer knows how to make people talk, sing and dance spices! From her earliest childhood, alongside



her grandmother and sisters, she learned how to create a delicious and original cuisine with her senses, her hands and all her love.

From her family's table to the jet-set parties she has catered in New York, Los Angeles, Venezuela, Spain, Haiti, and Asia, regardless of the set-up, function, atmosphere or style, Monique's food has left its imprint on people's taste buds.

Enjoy!

## Roasted Cherry-Tomato Tartinade

*As a child, I always loved a tartinade.*

*However, this recipe is definitely an exception.*

*You will love and enjoy it as much as I do.*

Preparation time: 35 min | Preheat oven: 400°F/200°C | Roasting time: 20 min | Yields: 4 to 6 servings

- 1 sourdough bread, campagne, about 8 thick slices
- 500 gr / 1 lb cherry tomatoes, multi colour
- 200 gr / 8 oz / 1 cup French or Greek feta
- 200 gr / 8 oz / 1 cup Kalamata olives, pitted
- 1/2 preserved lemon, finely chopped
- 1/2 lemon, juiced
- 6 tbsp olive oil
- 2 tbsp fresh or dried thyme
- 1 tbsp fresh basil, chopped
- 1 tbsp fresh green peppercorn of Madagascar
- 1 garlic clove, crushed
- 1/4 tsp sea salt
- Freshly ground white pepper

In a small bowl, combine 1 tablespoon thyme, green peppercorn, garlic, preserved lemon, pepper, set aside.

Spread the cherry tomatoes on a cookie sheet lined with parchment paper.

Spread feta and olives on separate cookie sheet lined with parchment paper.

Drizzle with 2 tbsp olive oil and lemon juice, season to taste.

Roast tomatoes until tender 12 to 18 minutes and sprinkle sea salt.

Brown feta for about 10 minutes.

Remove from oven and set aside.

Preheat oven to broil.

Place the slices of bread on an oven tray.

Drizzle with the remaining olive oil on both sides.

Grill, turning once only, then remove from oven.

Top with tomatoes, olives and feta.

Drizzle with preserved lemon mixture.

Garnish with thyme.

*Images: Anne Fillion*



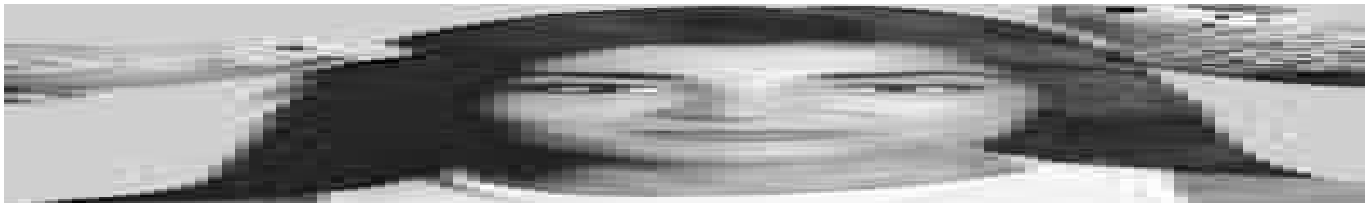
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**Monique Singer** is a cultural creator now based in Montreal, usually found travelling the world, experiencing other cultures and sharing what she finds most interesting. At the top of her food passion is her attraction for spices, their benefits and the distinctive flavour they bring to all dishes. [Linkedln](#)



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