

## **Bruschetta with Roasted Tomato, Pesto and Mascarpone**

Makes 24

2 pints cherry tomatoes  
2 tablespoons olive oil, plus more for brushing  
Salt and freshly ground black pepper to taste  
1 baguette, cut on the diagonal into 3/8" thick slices  
8 oz mascarpone or whipped cream cheese  
½ cup basil pesto

Preheat oven to 425. On a large rimmed baking sheet, toss the cherry tomatoes with 2 tablespoons olive oil and sprinkle with salt and pepper. Roast the tomatoes until they collapse and are lightly browned, about 20 minutes. Set aside.

Preheat the broiler. Brush both sides of the bread with olive oil and place on a baking sheet in a single layer. Place 6 inches under the broiler and brown on both sides (3 to 4 minutes total). Spread a liberal amount of mascarpone on each slice of toasted bread, top the mascarpone with a thin layer of pesto, spoon a dollop of the roasted tomatoes in the middle of each slice, making sure not to completely cover up the pesto.