



# Friselle Crostini

with Fennel-Scented Tuna Pate and Lemon

Courtesy of The Ritrovo Blog



Total Time: 20 minutes

Prep time: 20 minutes

Cook time: none

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Serves: 8 Crostini

## Ingredients

8 **Ultimo Forno Friselle**  
**crackers**

One fennel bulb, very thinly  
sliced

One 6 oz. can water-packed  
tuna

½ Tsp **Casina Rossa Fennel**  
**& Salt**

¼ Tsp **Ritrovo Selections**  
**Fennel Pollen**

2 Tbsp **Casina Rossa Extra**  
**Virgin Olive Oil with Sicilian**

**Lemon**

1 lemon, sliced in half

## Directions

In a food processor, blend until smooth the tuna, Fennel & Salt, Fennel Pollen and EVOO with lemon. Set aside.

Place friselle on a plate and squeeze the juice of half a lemon onto them.

Top the friselle with the tuna spread. Place some of the shaved fennel atop each.

Drizzle with more lemon oil as desired.

To taste, you can also sprinkle more fennel pollen over the top.

***Buon Appetito!***