

Artichoke Canape

Elegant artichoke canapés with garlic, feta cheese, and fresh tomatoes on toasted bread. Perfect appetizer for parties and gatherings in just 50 minutes.

20 min

PREP

30 min

COOK

50 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 8 slice bread
- 8 clove garlic
- 0.9 lb artichoke
- 1 tbsp mayonnaise
- 1.6 oz feta cheese
- 1 tsp white pepper
- 2 tbsp scallion
- 8 tomato

Instructions

- 1 Prepare the oven and bread**

Preheat oven to 175°C (347°F). Cut 8 slices of bread into even rounds, about 1/2 inch thick.
- 2** Place 8 garlic cloves (unpeeled) in a small oven-safe bowl and put on the bottom rack of the oven. Bake for 5 minutes until they begin to soften.
- 3** Arrange bread slices on an ungreased baking sheet and place on the middle rack. Continue baking both bread and garlic for 10 more minutes until bread is golden brown and crispy to the touch.
- 4 Make the artichoke mixture**

Remove garlic from oven and let cool for 2 minutes, then peel and mince finely. Drain 0.9 lb artichokes and roughly chop them into small pieces.

- 5 Combine minced garlic, chopped artichokes, 1 tablespoon mayonnaise, 1.6 oz crumbled feta cheese, and 1 teaspoon white pepper in a mixing bowl. Stir until evenly mixed.
- 6 **Assemble the canapés**
Spread artichoke mixture evenly on each toasted bread slice, covering the surface completely. Sprinkle 2 tablespoons chopped scallions over all the canapés.
- 7 Cut 8 cherry tomatoes in half and place 2 halves on each canapé, pressing gently to adhere.
- 8 **Final bake and serve**
Return canapés to oven and bake for 10 minutes until heated through and edges are lightly golden. Cool for 2-3 minutes before serving warm.

Tips

Toast the bread slices until they're golden and crispy to prevent them from becoming soggy when topped with the artichoke mixture.

Roast the garlic cloves in their skins to develop a sweet, mellow flavor that won't overpower the other ingredients.

Drain canned or jarred artichokes thoroughly and pat them dry with paper towels to remove excess moisture.

Use a fork to lightly mash the artichokes, leaving some texture rather than creating a completely smooth paste.

Cut cherry tomatoes just before assembly to prevent them from releasing too much juice onto the canapés.

Crumble the feta cheese into small, uniform pieces for even distribution and better presentation.

Assemble the canapés no more than 2 hours before serving to maintain the bread's crispness.

For extra flavor, brush the toasted bread lightly with olive oil before adding the artichoke mixture.