Parmesan Pesto Bruschetta

1 14-inch French baguette

2 tablespoons extra virgin olive oil

1 cup refrigerated prepared pesto

1 pint grape tomatoes, halved

½ cup pine nuts, toasted

1 cup Culinary Tours Shredded Parmesan Cheese

Preheat oven to 400. Cut bread diagonally into 24 ½-inch slices. Lightly brush oil over both sides of bread slices; arrange slices in a single layer on a baking sheet. Bake 8 to

10 minutes or until lightly browned, turning after 5 minutes.

Spread 2 teaspoons pesto on each slice of bread. Top with equal amounts of grape tomato halves, 1 teaspoon pine nuts and 2 teaspoons cheese. Yield: 24 appetizers.