



Spanish Olive & Cream Cheese Canapés

Makes 60 hors d'oeuvres

30 slices	firm white sandwich bread
2 ½ tbsp	unsalted butter, melted
2 oz	Parmigiano-Reggiano
10 oz	cream cheese, softened (¾ cup)
½ cup	pimiento-stuffed green Spanish olives (3 oz), rinsed, drained, and finely chopped
½ cup	finely chopped scallion
½ cup	finely chopped red bell pepper
½ tsp	sweet paprika
1 tbsp	medium-dry Sherry

Special equipment: a 1½-inch round cookie cutter; a Microplane rasp.

Put oven rack in middle position and preheat oven to 375°F. Cut 40 rounds from bread slices with cutter, then brush 1 side of each round with butter and bake on a large baking sheet until pale golden, about 8 minutes. (Leave toasts on baking sheet.)

Preheat broiler.

Finely grate Parmigiano-Reggiano using rasp (you will have about 1 cup). Mash together cream cheese, olives, scallions, bell pepper, paprika, and Sherry until combined well, then top each toast with 1 tsp cream cheese mixture and sprinkle with Parmigiano-Reggiano. Broil canapés about 4 inches from heat until Parmigiano-Reggiano begins to turn golden, about 1 minute.

Cooks' notes: Toasts can be made 1 day ahead and cooled completely, then kept in an airtight container at room temperature. Cream cheese mixture can be made 1 day ahead and chilled, covered. Bring to room temperature before using.