

BONE MARROW TOAST BITES w. CITRUS GREMOLATA

Serves 10



Ingredients:

- 1 Baguette, cut into ½" slices
- 5 tbsp EVO oil
- 2½ cloves Garlic
- 10 lbs Beef Marrow Bones, cross cut or canoe cut
- 1¼ tsp kosher Salt or Sea Salt
- 1 tsp black Pepper, freshly ground
- 6 tbsp Parsley, chopped
- 2½ tsp Lemon Zest
- 2 tsp of Orange Zest

Directions:

Preheat the oven to 375°.

Cut 1 baguette into ½" thick slices and transfer the bread to a sheet pan.

Use a pastry brush lightly brush 5 tbsp EVO oil over both sides of the bread.

Bake the bread for 6-8 minutes, then flip and bake for 5 minutes more until the toasts are golden and crunchy.

Lightly rub 2½ cloves garlic over one side of the toasted bread (don't overdo it—you just want a hint of garlic flavor) and set aside.

Turn up the oven to 450°.

Arrange the marrow bones (cut-side-up for canoe cut) on a rimmed baking sheet.

Sprinkle with 1¼ tsp kosher salt and 1 tsp black pepper.

Roast in the hot oven for 12-15 minutes for canoe cut and 10-12 minutes for cross cut (or until the marrow bubbles around the edges, but isn't liquified).

(Cooking times will vary depending on the size of the bones, so keeping a watch for the visible cues is important).

While the marrow bones cook, combine 5 tbsp parsley and 2½ tsp lemon zest in a small bowl.

To finish add roasted bone marrow to the baguette & garnish with the citrus gremolata.