



GOAT CHEESE & FRESH HERB CROSTINI

BRING OUT THE BRIGHT TASTE OF 13 CELSIUS WITH TART AND CREAMY GOAT CHEESE, RICH CROSTINI AND THE TASTE OF FRESHLY CHOPPED HERBS.



INGREDIENTS:

- 1 traditional French baguette
- 16 oz. goat cheese, brought to room temperature
- ¼ oz. fresh thyme, stems removed
- ¼ cup extra virgin olive oil

DIRECTIONS:

Slice the baguette on a slight bias into 32 even slices. Brush one side with olive oil and bake at 350 degrees until golden brown. Spread ½ oz. goat cheese on top of the side brushed with olive oil, and finish with a sprinkling of fresh thyme.