Goat Cheese Crowned Crostini Appetizer Assortment

1 long loaf French bread, about 18-inches

2 tablespoons melted butter

2 tablespoons extra virgin olive oil

3 logs (4 oz. each) Culinary Tours Goat Cheese Logs

1 package (6 oz.) Culinary Tours Charcuterie Sampler

Cooked, peeled baby beets\*, diced

Red and yellow grape tomatoes, halved

Fig jam

Arugula lettuce

Balsamic glaze

Fresh herbs

Toasted pine nuts

Preheat oven to 400. Cut bread diagonally into 36 ½-inch slices. Combine butter and oil and lightly brush 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 each crostini with goat cheese. Create an appetizer assortment by topping goat cheese with Italian dry salami and thyme; arugula, beets, yellow grape tomatoes and balsamic glaze; fig jam, prosciutto, pine nuts and rosemary; sliced grape tomatoes, basil leaves and cracked pepper. Yield: 36 appetizers.

\*Packaged cooked, peeled beets may be found in the produce department refrigerated case.