Goat Cheese Fig Bruschetta

1 14-inch French baguette

2 tablespoons melted butter

2 logs (4 oz. each) Culinary Tours Goat Cheese

12 fresh figs

3 tablespoons prepared balsamic glaze

3 tablespoons honey

Fresh mint leaves

Preheat oven to 400. Cut bread diagonally into 24 ½-inch slices. Lightly brush butter 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 goat cheese evenly over bread slices. Cut each fig into quarters and place 2 quarters over cheese on each slice of bread. Combine balsamic glaze and honey; drizzle over figs and cheese. Stack several mint leaves and roll up tightly lengthwise; slice thinly crosswise to create mint chiffonade; sprinkle over figs. Yield: 24 appetizers.