

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.



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Elevate Your Taste by Becky Roller 07/02/20