

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.



Recipe for #412953 CT Specialty Cheese Marketing
Perfect Pairings by Becky Roller 07/02/20