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Fig Prosciutto Goat Cheese Crostini Recipe

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FIG PROSCIUTTO GOAT CHEESE CROSTINI RECIPE

Ingredients (per crostini)

- Italian bread or baguette, sliced diagonally
- 1 large log goat cheese (could substitute Blue Cheese for a more intense flavor. Thank you Colleen)
- Cherchies® Fig Preserves
- Slices of prosciutto (1/2 lb. depending on how many making)
- 1 small clove of garlic, peeled
- 1/2 cup balsamic vinegar
- 1 teaspoon (tsp) fresh Rosemary, finely chopped

Preparation

1. In a small saucepan, simmer on low the balsamic vinegar and rosemary until it reduces down to a syrup consistency (about 10 minutes). Set aside to cool briefly.
2. Toast the bread. Since I was making this for myself as a snack, I toasted two slices of bread in a toaster. If this recipe is to be shared with a crowd, then place the bread slices on a tray and cook in a 350 degree oven until bread is lightly toasted. Once the bread is lightly toasted, remove from the oven or toaster and gently rub the top of each slice with the clove of garlic.
3. Now it is time to assemble these delicious gourmet treats. For a crowd, consider assembling right before your guests arrive. Depending on the size of the toast, spread the toasts each with about 1 teaspoon (tsp) of goat cheese, then about 1 teaspoon (tsp) of Fig Preserves, and then loosely place one or two slices of prosciutto on top. There's no need to measure.
4. Right before serving, drizzle the crostini with the balsamic reduction or leave on a tray for guests to help themselves. Easy peazy and absolutely tasty! Enjoy!



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