Goat Cheese, Fig & Balsamic Crostini

Servings 6

½ cup blackberry balsamic
2 tablespoons water
3 sprigs of fresh thyme
¾ cup sliced fresh figs or finely diced dried figs
8 ounces fresh goat cheese, softened
12 slices baguette, cut diagonally ½ inch thick and toasted

Combine balsamic and water in a small sauce pan over medium-high heat and bring to a boil. Add the thyme, lower heat and barely simmer for approximately 10 minutes. Remove from heat and strain to remove the thyme. Let cool. Spread the goat cheese thickly on the toasted bread. Divide the figs evenly among the baguette slices. Drizzle with the balsamic and serve.

8829 Ladue Road • Ladue, Missouri 63124 • 314.727.6464
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