

Fig and Feta Crostini

Ingredients

Instructions

Pre-heat the broiler. Cut the baguette in to 24 slices about 1/4" thick. Move them to a baking sheet and brush the top-side with the olive oil. Broil until toasted on one side 1 or 2 minutes. Set aside.

In a small bowl vigorously beat both cheeses together, Add the honey and the thyme leaves and continue mixing until a smooth texture is achieved.

Spoon about 1 teaspoon of the cheese mixture onto each toast round. Then artfully arrange a piece of prosciutto onto each toast. Garnish with additional thyme leaves.

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Spoon about 1 teaspoon of the cheese mixture onto each fig half and also garnish with thyme. Serve immediately.