

Goat Cheese, Fig + Honey Crostini

(adapted from foxandbriar.com)

Ingredients

- 1/2 French baguette, (sliced)
- 2 tablespoons olive oil
- 4 ounces soft goat cheese, (chevre)
- 1 pint fresh figs, (sliced)
- 2 tablespoons honey
- Salt + pepper

1. Brush the bread slices with olive oil, season with salt and pepper. Place in the oven under the broiler for about 5 minutes, or until just starting to toast. Remove from oven.
2. Spread goat cheese on toasts. Top each with a few slices of figs, then drizzle with honey. Season lightly with fresh cracked pepper (one or two turns of the grinder, not too much).
3. Place back under the broiler for 2 or 3 minutes, until honey is just starting to bubble and edges of bread are browning. Remove from oven and serve right away.