



Olive & Basket

FINE FOODS AND GIFTS

Cherry Almond Balsamic Crostini

Ingredients

4 ounces goat cheese, softened
20 crostinis
1 cup frozen or fresh cherries, pitted and cut in half, defrosted if frozen
2 tablespoons Cherry Almond balsamic vinegar
1 tablespoon fresh rosemary, finely chopped
1 tablespoon brown sugar
2 tablespoons candied walnuts
Sea Salt , for garnish
fresh rosemary, for garnish

Instructions

In a medium sauce pan over medium-high heat, combine cherries, balsamic vinegar, fresh rosemary and brown sugar.

Stir until sugar has dissolved and cherries are soft.

Evenly divide and spread goat cheese on crostini.

Top with warm or room temperature cherry sauce.

Top cherry sauce with candied walnuts and garnish with fresh rosemary and sea salt.

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Fine Foods and Gifts

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