

FIG CROSTINI WITH PROSCIUTTO & WHIPPED GOAT CHEESE

Yield: 6-8

Prep Time: 20 minutes

Cook Time: 0 minutes

INGREDIENTS:

1/2 Cup Cream Cheese

1/2 Cup Goat Cheese

1 Baguette, sliced into 1/4" thick slices

1/2 lb Prosciutto, sliced thin

1/2 Cup Arugula

4-6 fresh Figs, sliced into 1/4" thick slices

3-4 Tbsp **Harvest Fig Balsamic Vinegar**

INSTRUCTIONS:

1. Allow the cheeses to sit at room temperature for about 30 minutes to warm up slightly. Place in a bowl together and with a beater, whip together until well combined.
2. Spoon the goat cheese mixture on the sliced baguette pieces.
3. Atop the slices, arrange the prosciutto, arugula and sliced fig.
4. Drizzle with Harvest Fig Balsamic Vinegar and enjoy.

Note: *If figs are not available, substitute peaches, raspberries or apples.*



All bold items artfully crafted by Olivelle