



CRISPY GOAT CHEESE CROSTINI



INGREDIENTS

- 1 baguette or ciabatta, sliced
- 200g soft goat cheese
- 50g roughly chopped walnuts
- 2 tbsp olive oil
- 1 garlic clove
- 80g Cavendish & Harvey Double Fruit Drops Blackcurrent-Apple
- A little thyme and blackcurrants for garnishing

PREPARATION

Drizzle the bread slices with olive oil and toast in the oven until golden brown, then rub with the garlic clove and top with the goat cheese. Bake briefly in the oven until the cheese is slightly melted.

Melt the Double Fruit Drops with a little water in a saucepan to form a syrup. Remove the crostinis from the oven and pour the syrup over them. Then sprinkle with walnuts and garnish with thyme and blackcurrants, if desired.