Prosciutto Melts

NIBBLEDISH CONTRIBUTOR

Ingredients

- 30 thin slices of baguette - 15 very thinly sliced pieces of prosciutto - 30 very thin slices of goats cheese - thyme - olive oil - salt and pepper

Instructions

More from the crostini family! Some people find the taste of goats cheese a bit strong (it's fairly similar to blue cheese), so if you're making this for people who don't like it that much, feel free to substitute a milder tasting cheese. I personally think the strength of the flavour of the cheese cuts through the saltiness of the prosciutto very well, but that's just me. :p (Makes 30) *Edit:* Changed the recipe a bit. This way gives better flavour. 1. Preheat oven to 150°C. Place the slices of baguette on a baking tray and drizzle lightly with olive oil, then sprinkle with salt and pepper. Bake for 4 minutes on one side, then remove, and set aside on a wire rack to cool. 2. Cut the prosciutto slices in half lengthwise, and set aside. 3. Bash up a good handful of thyme leaves in your mortar & pestle, and then add in a few glugs of olive oil. Rub the thyme-oil onto both sides of each prosciutto slice. 3. Wrap each piece of goats cheese in a strip of prosciutto. (The cheese should stick out a little bit from the prosciutto - the ones I used in the picture were a bit short.) Place each prosciutto-cheese bundle atop a toasted baguette slice. (The baguette slices should be arranged toasted side DOWN on the tray, i.e. the bundle should go onto the untoasted side.) 4. Preheat the oven to 180°C. Place the tray of prosciutto melts into the oven for 10-12 minutes, or until the prosciutto is crisp and the goats cheese has melted (it should be a bit oozy). 5. Garnish with another sprinkling of thyme leaves, and serve immediately. Note: Steps 1 - 3 can be performed in advance and the trays can be set aside till just before the guests arrive.