



Goat Cheese, Fig And Prosciutto Crostini

NIBBLEDISH CONTRIBUTOR

Ingredients

1-11 oz. or 2 4 oz logs of Chavrie Fresh Goat Cheese
15 biscuit type crackers
1 small jar fig jam
2 oz. shaved prosciutto
1 oz. white peppercorns, cracked

Instructions

- Pre heat oven to 350 degrees.
- Spread $\frac{1}{2}$ tsp. of fig jam on ea. Cracker.
- Place a small piece of prosciutto on ea. cracker.
- Slice the goat cheese.
- Place 1 slice on ea. Prepared cracker.
- Arrange on sheet trays.
- Bake in oven for 10 -12 minutes until edges of cheese start to brown.
- Remove from oven and top with cracked white pepper
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