



Savory

**FIG & GOAT
CHEESE
CROSTINI
WITH FRESH
THYME**



Fig & Goat Cheese Crostini with Honey & Thyme

with Pinot Noir Reserve

Ingredients

- 1 baguette, sliced into ½-inch rounds
- Olive oil (for brushing)
- 6 oz soft goat cheese, whipped
- 4–6 fresh figs, thinly sliced or ¼ cup fig jam
- Honey, for drizzling
- Fresh thyme leaves
- Optional: Cracked black pepper or chopped toasted walnuts

Instructions

Toast the crostini

Lightly brush baguette slices with olive oil and toast under the broiler or in a 375°F oven until golden (about 5–7 minutes).

Add the cheese

Let the crostini cool slightly, then spread each piece with whipped goat cheese of your choice.

Top with figs

Add a slice or two of fresh fig or a small spoonful of fig jam to each crostini.

Garnish & serve

Drizzle lightly with local honey and sprinkle with fresh thyme leaves. Add cracked black pepper or chopped nuts if desired.