



Fettunta Michigan

Ingredients

- 1 baguette
- 2 tablespoons [Fustini's Butter olive oil](#)
- 2 tablespoons butter
- 1 teaspoon [Fustini's Tuscan Spice blend](#)
- 1 pound asparagus
- [Fustini's Delicate SELECT olive oil](#)
- salt and pepper
- 4 ounces Chevre or goat cheese, room temperature
- fresh chives for garnish

Directions

Step 1.

Prepare a hot grill. Slice the baguette on the bias to make long 1 inch thick slices. Place butter and Butter olive oil in a small pot to melt. Once butter is melted, add a pinch of the Tuscan Spice blend.

Step 2.

Peel and snap the end off of the asparagus. Brush bread with a liberal amount of the butter mixture and place butter side down on the grill. Place peeled asparagus on the grill as well. Grill bread until slightly charred on one side then turn and heat the other for a minute. Remove bread from the grill. Grill asparagus until grill marks appear, remove and slice into bite-size pieces then drizzle with Delicate SELECT olive oil and season with salt and pepper.

To serve, spread a thin layer of Chevre on each bread slice then top with asparagus and garnish with chopped chives and more olive oil.