



Fig and Goat Cheese Crostini

Ingredients

- 1 baguette
- [Fustini's Delicate SELECT olive oil](#)
- 4 oz goat cheese
- 1 tablespoon honey
- 2 teaspoons [Fustini's Blood Orange olive oil](#)
- 1/2 cup [Harwood Gold Fig Spread](#)
- 1/4 cup shelled, crushed pistachios
- [Fustini's Maple balsamic](#) for garnish

Directions

Step 1.

Preheat oven to 350 F. Slice baguette into 1/2 inch slices. Arrange on a baking sheet and drizzle with Delicate SELECT olive oil. Toast 10-12 minutes.

Step 2.

In a food processor, combine goat cheese, honey and Blood Orange olive oil (you can do this step by hand with a wooden spoon, but make sure you have let your goat cheese come to room temperature). Spread goat cheese mixture on crostini. Top with fig spread and pistachios. Drizzle with the Maple balsamic.