



Peach Bruschetta

Ingredients

- 1 French baguette, in 1/4" slices
- 1/4 cup [Fustini's Basil olive oil](#)
- 1 pound large peaches, cut into a small dice
- 2 tablespoons fresh basil, chiffonade
- [Fustini's Pyramid Flake Sea salt](#)
- 1/4 cup [Great Lakes Bee honey](#)
- 1 teaspoon [Fustini's Peach balsamic](#)
- 1 teaspoon [Farmstyle Sriracha](#), plus more as desired
- 4 ounces goat cheese

Sharon's Hint

Adapted from foodnetwork.com

Directions

Step 1.

Preheat the oven to 350 degrees F. Lay the baguette pieces in a single layer on a parchment-lined baking sheet, brush both sides with 3 tablespoons of olive oil and bake until golden brown, 15 to 18 minutes.

Step 2.

In a medium bowl, toss together the peaches, basil, salt and remaining 1 tablespoon olive oil. Whisk together the honey, vinegar and hot sauce in a small bowl, adding more hot sauce to taste.

To build the bruschetta, start with a piece of baguette, spread with the goat cheese, spoon on some peaches and top with the hot honey.