



Italian Herb Stuffed Baguette

Ingredients

- 1 baguette
- 8 ounces cream cheese brought to room temp
- 4 ounces goat cheese
- 1 tablespoon [Fustini's Tuscan Herb olive oil](#)
- 1/2 cup [Olive Bruschetta Spread](#)
- 2 cloves minced garlic
- 1 teaspoon [Fustini's Tuscan blend spices](#)
- 6 slices of salami, diced

Directions

Step 1.

Slice off both ends of the baguette. Next, slice baguette in half, making 2, 6 in baguettes. Using a long thin knife and working from both ends, hollow the baguette leaving about ½-inch thick crust all around.

Step 2.

Add the remaining ingredients into the mixing bowl. Using an electric mixer/stand mixer, mix until well combined. Fill a plastic bag with filling mix. Cut one corner of the bag and pipe the filling into the bread, working from both ends. Pack the filling tight. Wrap the stuffed baguette very well in plastic and refrigerate for at least two hours and up to two days.

Right before serving, slice the baguette into ½-inch thick slices and serve.