

Whipped Goats Cheese & Strawberry Crostini

WITH BALSAMIC VINEGAR & THYME

These make a lovely summer lunch or snack or would make perfect canapés using smaller bite size pieces of bread. The creamy, tart flavour of the cheeses marry perfectly with the juicy, strawberries and syrupy sweet Balsamic vinegar which are all offset against the dark, rich rye bread and delicate herb fragrance of the Thyme.



Ingredients

- 4 large slices of Sotd Donker Rye bread
- Olive oil to dip
- 200g soft goats cheese (Liz used Perroche Goat log here from the cheese counter)
- 3 tablespoons cream cheese
- 1 large handful of fresh Thyme leaves, finely chopped
- Salt flakes and freshly ground black pepper
- 4-8 strawberries (depending on size), thickly sliced.
- Syrupy Balsamic vinegar to drizzle
- Sprigs of fresh Thyme to garnish

Method

1. Preheat a grill to hot.
2. Dip the bread slices each side in enough olive oil to coat.
3. Place the bread under the grill and toast each side.
4. Using a hand whisk or electric beater, whip the goats cheese and cream cheese together until light and fluffy.
5. Stir in the chopped Thyme and season to taste.
6. Spread thickly on each Crostini and top with the strawberry slices.
7. Drizzle generously with the Balsamic vinegar and garnish with sprigs of fresh Thyme.

Serves 4

Variation: Swap the balsamic for Pomegranate Molasses!