

Fig and Blue Cheese Crostini

Ingredients:

1 small	Baguette
4 oz.	Butter, melted
2 oz.	Prosciutto, thinly sliced
6 oz.	Blue cheese
3 oz.	Cream cheese
6 oz.	Heavy cream, whipped to stiff peaks
2 oz.	Fig jam
As needed	Fresh figs, quartered
As needed	Fresh chives, snipped into 1" pieces

Method of Preparation:

1. Preheat oven to 375°F. To make the crostini, slice the baguette into thin slices (¼ inch thick) and brush each side with butter. Lay onto a baking tray, place in the oven and toast until golden brown or about 12 minutes. Remove from oven and let cool completely. Reduce the oven heat to 350°F. Lay the prosciutto slices on a separate baking tray and place in the oven to crisp. This will take approximately 10-13 minutes and will darken the prosciutto slightly. Let cool completely.
2. In the bowl of food processor, add the blue cheese and cream cheese. Pulse the cheeses until there are no longer any lumps and the two cheeses come together into a smooth spread. Stop the machine and add the whipped cream. Pulse to gently combine and then refrigerate the spread until further use.
3. When ready to assemble the crostini, spread each toast with a thin layer of fig jam. Add a small dollop of the blue cheese spread, then place a piece of fig against a dollop of cheese spread. Break off a 1" piece of the crispy prosciutto and add to the crostini, setting it into the blue cheese. Garnish with a piece of chive. Repeat to finish the remaining crostini.