



Warm Goat Cheese and Fig Spread with Tomato

Fig jam and melted goat cheese layered over grilled butter crostini, served with marinara.

Yield: Approx. 4 servings

Ingredients

- 4 oz. Goat cheese
- 2 oz. Fig jam
- 2 oz. Allegro Classic Italian Pizza Sauce
- ½ tsp. Fresh lemon juice
- ½ tsp. Extra virgin olive oil
- 3 oz. Italian bread loaf—sliced into 8 bias slices
- 2 oz. Unsalted butter, melted
- ¼ tsp. Crushed black pepper
- ¼ tsp. Coarse sea salt

Directions

1. For crostini, toss bread slices in butter, season with salt and pepper, toast over grill until crisp and well browned.
2. Layer goat cheese in bottom of 8 oz. size ramekin or crock.
3. Cover with fig jam.
4. Layer top with pizza sauce mixture.
5. Heat in oven or under salamander until cheese is soft and melted.
6. Serve with warm grilled crostini for dipping.