

Goat cheese, prosciutto & pickled cherry crostini

Ingredients

(Serves 4)

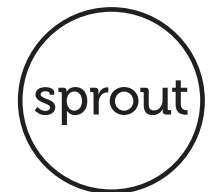
- 2 cups fresh cherries, pitted
- ¾ cup balsamic vinegar
- ¼ cup brown sugar
- 4 star anise
- 1 cinnamon quill
- Pinch of salt
- 1 half baguette, thinly sliced on an angle
- 1 tablespoon olive oil
- 150g soft goat cheese
- 8 thin slices of prosciutto

Method

1. Combine cherries, balsamic vinegar, brown sugar, star anise, cinnamon quill and a pinch of salt in a small saucepan over high heat. Bring to the boil then reduce heat and simmer for 15–20 minutes or until cherries are soft and liquid is syrupy. Discard aromatics prior to serving.
2. Heat a griddle pan over high medium-high heat. Rub baguette with oil. Toast for 1–2 minutes either side or until lightly charred and crispy.
3. To assemble, spread goat cheese between crostini. Top with slices of prosciutto and spoon over pickled cherries.



BUY SA.
FOR Christmas.



Recipe courtesy
Sprout Cooking School.