



SMOKED SALMON & GOATS CHEESE CROSTINI

by Tim Bone

SERVES: 8

INGREDIENTS

1 BAGUETTE, SLICED

1/2 SMALL RED ONION, FINELY DICED

1/4 CUP CHOPPED CHIVES

100G PACK WOODBRIDGE SMOKEHOUSE SMOKED SALMON

150G PACK OF MEREDITH DAIRY FRESH DILL CHÈVRE

STICKY BALSAMIC PEARLS

FRESH DILL SPRIGS TO GARNISH

METHOD

1. PREHEAT OVEN TO 220 DEGREES CELSIUS
2. PLACE BAGUETTE SLICES ONTO A BAKING TRAY. DRIZZLE WITH OLIVE OIL
3. BAKE IN THE OVEN FOR A FEW MINUTES OR UNTIL CRISPY
4. TOP THE BAGUETTE SLICED WITH A GENEROUS SPREAD OF FRESH DILL CHÈVRE
5. ADD A SPRINKLE OF THE DICED RED ONION
6. TOP WITH A RIBBON OF SMOKED SALMON
7. SPRINKLE ON SOME CHIVES, ADD BALSAMIC PEARLS AND FINISH WITH A SPRIG OF DILL

INGREDIENTS AVAILABLE AT

