



# GOATS CHEESE CROSTINI WITH PORT SOAKED FIGS & PROSCIUTTO

## INGREDIENTS

250g Soft Goats Cheese  
(Kyten or Kervella)

1 tbsp Extra Virgin Olive Oil

Sprig of Thyme

1 tsp White of Spring Onion,  
finely chopped

1 tsp Lemon Juice

10 Slices Prosciutto

1 French Stick

1 jar [Port Soaked Figs](#)

1 tbsp additional Extra Virgin  
Olive Oil

## METHOD

- 1 Brush sliced bread with oil, place in pre-heated oven (180°C), roast until golden and crisp.
- 2 Mix all remaining ingredients except figs and prosciutto. Lightly cook prosciutto until crisp, turn after 5 minutes.
- 3 Spread cheese mix on crostini, top with slices of prosciutto and sliced figs, serve with a rocket salad.