



Fig & Goat Cheese Toasts

Serves 8

Ingredients

1 (1-pound) loaf country bread, halved, and sliced crosswise 3/8 inch thick
1 (8.5-ounce) jar good fig spread, such as Dalmatia (see note)
8 ounces plain creamy cheese, such as goat cheese or cream cheese
Kosher salt and freshly ground black pepper
2 ripe fresh figs, halved and thinly sliced lengthwise
Microgreens
Syrupy balsamic vinegar

Recipe Preparation

- ❑ Toast the bread in a toaster and while still warm, spread the fig spread on each slice to cover it entirely. Place the cheese in a bowl and heat in the microwave for 30 to 45 seconds, until it's creamy and spreadable, leaving the edges of the fig spread visible. Sprinkle lightly with salt and pepper. Cut each toast crosswise to make appetizers that will be easy to eat. Place a fig slice on each piece, top with a few microgreens, and drizzle lightly with the balsamic vinegar. Serve at room temperature.
- ❑ Note: I prefer fig spread, which has less sugar than fig jam or fig preserves, but of course you can use either. Choose a fig spread that is quite thick or it will be hard to spread the cheese on top.