

Warm Goat Cheese Bruschetta

Ingredients:

1 lb Laura Chenel goat cheese, or use your favorite fresh goat cheese, at room temperature for 30 minutes

2 tbsp chopped sweet herbs—chives, chervil, tarragon and Italian parsley

2 oz extra virgin olive oil

zest of 1 lemon

salt and pepper to taste

Artisan bread, ciabatta or even a walnut bread

Method:

Place softened goat cheese in a mixing bowl. Add herbs, oil, lemon zest, salt and pepper. Slice bread into 1/4 inch slices. If the loaf is large, cut slice in half. Brush slice with olive oil. Either on a grill with medium fire, or in a 375° oven, toast each slice until lightly brown.

Smear 1-2 tablespoons of goat cheese on to each slice.