#### **Foodie Friday** Fig & Lemon Goat Cheese Crostini

# Cheney Brothers

Chef Enzo Daparella II

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#### **Ingredients:**

Fresh Figs Goat Cheese Romano Cheese Lemon Zest Thyme Tarragon Olive Oil Balsamic Honey Walnuts Prosciuttini Salt & Pepper Baguette

## Cheney CB-D Brothers

#### Step 1.

In a small bowl add olive oil, salt, pepper, lemon zest, fresh thyme, and tarragon. Whisk together thoroughly then pour over the fresh figs. Allow the figs to marinate.

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### Step 2.

Spread goat cheese over pretoasted baguettes and top with Prosciuttini.

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#### Step 3.

Top your baguettes with the marinated figs, finished with Romano cheese, walnuts & a touch of honey.

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