



Fig and goat's cheese crostini

Crispy bread, creamy goat's cheese and sweet figs combine to create an irresistible crostini delight. A hint of oriental spices thanks to Byodo black cumin oil gives the recipe an aromatic sophistication – perfect as a fine starter or snack.

Zutaten

2 Portionen

40 g Butter
1 Railroad Tramezzini bread
250 g Saint Maure goat's cheese
1 EL Byodo fig mustard
5 Hazelnut kernels, roasted
5 Almonds, roasted
0.5 TL Byodo black cumin seed oil, virgin
2 Figs, fresh
Dukkah spice mix
Byodo organic sea salt
Pepper
1 Handful Rocket
optional: grated pecorino / hard cheese

Zubereitung

First preheat the oven to 180 °C. Melt the butter and set aside. Roll out the tramezzini bread completely flat with a rolling pin, then cut into small, bite-sized crostini pieces. Place the slices of

bread on a baking tray, brush evenly with the melted butter and bake in the oven for 5-6 minutes until golden brown.

For the crème Saint-Maure, prepare the goat's cheese (or another goat's cheese roll) – carefully remove the typical straw in the middle. Cut about 2-3 slices per crostini and set aside. Place the remaining goat's cheese in a bowl and mix with fig mustard, toasted almonds and hazelnuts, a dash of black cumin oil, a pinch of dukkah, salt and pepper. Peel a fig, mash the flesh and stir into the goat's cheese cream – this gives the mixture a fruity depth and beautiful color.

Remove the baked crostini from the oven and leave to cool slightly. Spread a generous amount of the goat's cheese and fig cream on the crostini. Then alternate slices of Saint-Maure goat's cheese and fresh figs on top – about 2-3 slices of each type per crostini.

To serve, sprinkle some dukkah on the plate, place the crostini on top and optionally add a dollop of the cream. Garnish with fresh rocket and a drizzle of fig mustard. Finally, drizzle a few drops of black cumin oil on top – this rounds off the taste perfectly. If you like, you can also add some freshly grated pecorino or hard cheese on top.