

Oven crostini

Snack deluxe with an exciting combination: hearty goat’s cheese and ham combine with fruity blueberries and blackcurrant crema.

Zutaten
4 Portionen

1 Baguette, small
150 g Goat's cream cheese
80 g South Tyrolean ham
100 g Blueberries
2 Handles Rosemary
Byodo Crema with black currant

Zubereitung

Cut the baguette in half lengthways. Spread with fresh goat’s cheese and cut both baguette halves into quarters again. Pluck the rosemary needles from the stalks. Top the baguette pieces with blueberries, South Tyrolean ham and rosemary.

Place the crostinis on a baking tray lined with baking paper and bake in the oven for 6 minutes at 200° C fan oven until crispy. Arrange the hot crostinis on a board and drizzle with the blackcurrant crema. Serve immediately.