

CHEVRE CROUTES

1 ½ Baguette
6-8 tbsp pesto sauce
3 Log shaped goat cheese
Olive oil for sprinkling
Black pepper
Radicchio and curly endive leaves for serving
Parsley for garnish

Cut baguettes into 24 slices, each ½ inch thick, and toast under broiler on one side only.

Lightly spread the untoasted side with pesto.

Cut the goat cheese into 24 thick slices and place on pesto.

Toast croutes under broiler for 3 minutes or until cheese begins to soften.

Remove from broiler, sprinkle a little olive oil and grind a little pepper on each and return to broiler till cheese begins to bubble and is tinged golden brown.

Serve on bed of Radicchio and endive leaves garnished with a sprinkle of chopped parsley