

Ciabatta Rosemary Bruschetta w/Goat Cheese:

3 Loaves Ciabatta Bread
2 cups goat cheese
1 cup cream cheese
1 cup chopped rosemary leaves (stems removed)
Salt and pepper to taste

Cut bread to ½ inch thickness and into 3 inch squares arrange on cookie sheet sprayed with olive oil; bake in oven until slightly browned; remove from oven and allow cooling.

Mix goat cheese, cream cheese, chopped rosemary, salt/pepper in bowl until smooth consistency; spread thinly on toasted squares; arrange on serving plates or salad plates.