

Crostini with Goats Milk Cheese & Baby Tomato Chutney

Servings: 18-24

Prep Time: 20min

Cook Time: 45min



Ingredients

- 2 red onions; chopped
- 1 tbsp. butter
- 450 g cocktail tomatoes
- 1 cup sultanas
- 2 tbsp. balsamic vinegar
- 2 tbsp. light brown sugar
- Sea salt
- Freshly ground black pepper
- 18–24 slices baguette or ciabatta
- 2 tbsp. olive oil
- 200 g goat's milk cheese
- Flat-leafed parsley

Directions

1. Heat onions and butter in a saucepan over very low heat.
2. Caramelize onions for about 40 min.
3. Turn heat up and add tomatoes, sultanas, vinegar and sugar.
4. Let bubble until the tomato skins just start to burst.
5. Remove from heat and cool.
6. Brush the sliced bread with olive oil.
7. Spoon the chutney on each slice.
8. Top with a slice of cheese.
9. Bake for 5 min. at 180 °C.
10. Season with black pepper and garnish with parsley.