

Honey, Goat's Cheese & Walnut Crostini

Makes: 12 | Prep: 10 minutes | Cook: 8-10 minutes

Ingredients

1 small baguette

150g soft goat's cheese

3-4 tbsp honey

50g walnuts, roughly chopped

1 tbsp olive oil

A few fresh thyme leaves

Freshly ground black pepper

Small pinch of sea salt

Method

1. Heat the oven to 200°C / 180°C fan / Gas 6.
2. Cut the baguette diagonally into 12 slices and arrange them on a baking tray.
3. Brush very lightly with olive oil and bake for 5-7 minutes, until crisp and beginning to turn golden.
4. Spread each warm crostini generously with goat's cheese.
5. Scatter over the chopped walnuts and return to the oven for another 2-3 minutes, just until the cheese has warmed.
6. Remove from the oven and drizzle each one generously with honey.
7. Finish with fresh thyme, a little black pepper and the tiniest pinch of sea salt.
8. Serve them while they're still warm.

Try it with other cheeses

The same idea works beautifully with Brie or Camembert. A mature blue cheese is also fantastic with honey if you want something stronger , use a little less cheese and let the sweetness of the honey balance its saltiness.

Norfolk Bees tip: Add the honey after the crostini come out of the oven. You keep much more of its aroma and flavour, and you get that lovely glossy drizzle over the warm cheese rather than simply cooking it into the topping.