



Crostini with Goat Cheese and Pancetta

Suggested Wine pairing: 2006 Joseph Phelps Vineyards Sauvignon Blanc

Serves 8

Easily made ahead of time. Easy to double recipe.

2 small French baguettes or rolls
5 ounces fresh goat cheese
Salt and pepper
1 Tbsp. of heavy cream
8 slices of pancetta
1 Tbsp. of olive oil
Fresh rosemary

Slice the bread into 3/4" slices. Toast in the toaster or in the oven until light brown. Set aside.

In a bowl, mix the cheese, salt, pepper, and the cream.

Using a non-stick frying pan, sauté the pancetta with the olive oil and rosemary. When brown, remove from pan and dry with paper towels.

To assemble: use two tsp. to place small 'balls' of cheese mixture on bread. (Alternatively, you can spread the cheese mixture over the top.) Crumble the pancetta over the bread and serve immediately.