



Point Reyes Blue Cheese Crostini Appetizers

Recipe by Stephen Pavy

Makes 24 crostini

Serve with [Joseph Phelps Vineyards Viognier](#)

This is a simple and yet tasty appetizer and a good one to serve when people are arriving at different times. The Point Reyes Blue Cheese is a marvelous blue with a tangy saltiness that comes from the cows grazing on grasslands adjacent to the Pacific Ocean. The 2006 Joseph Phelps Vineyards Viognier pairs well with the cheese, salt, and fruitiness of the appetizer by offering its own rich aromas, creaminess, and solid backbone of acidity.

Crostini

24 slices of French Bread baguette, about 1/2 inch each

Good quality olive oil

Preheat oven to 350 degrees. Place the bread slices on a cookie sheet. Brush the slices with olive oil and bake for about 12 minutes or until lightly golden.

Fig Preserves: (See recipe for Fig Preserves) You can make this ahead of time or purchase good quality fig preserves.

Point Reyes Blue Cheese Spread

1/2 cup Point Reyes Blue Cheese. (You may use another blue cheese, but try and find one that has a crumbly and salty character.)

1/2 cup mascarpone cheese

In a food processor puree both cheeses until smooth. Spread about 1/2 tablespoon of the blue cheese on each crostini. Top with 1/2 teaspoon fig preserve.