

Cakebread Cellars



Crostini With Garden Carrots, Goat Cheese And Dukkah

Serves 12

1	baguette, cut into ¼ inch on a bias
¼ c.	olive oil
<u>Dukkah:</u>	
¼ c.	pistachios
1 T.	sesame seeds
1 T.	coriander seed
½ T.	cumin seed
½ tsp.	kosher salt
	freshly ground black pepper
1 bunch	small rainbow carrots, cut into thin coins
2 T.	olive oil
	salt and pepper
8 oz.	goat cheese
1 T.	chives, minced
2 T.	honey

Preheat oven to 375°F. Brush baguette slices lightly on both sides with olive oil. Place on a sheet pan and toast in the oven until golden brown, about 10-12 minutes. Reserve.

To make the dukkah, place the pistachios on a pie tin and roast in the 375°F oven about 8-10 minutes. Roughly chop on a cutting board and set aside. Toast the sesame seeds in a hot skillet over high heat for a minute or two, stirring constantly to evenly brown. Remove from the skillet and set side. Place the coriander and cumin in the skillet and toast for a minute or two until fragrant and starting to darken. Pound in a mortar and pestle until coarsely ground. Place in a small bowl and stir in the pistachio nuts, sesame seeds, salt and freshly ground black pepper.

Heat a large skillet over high heat, add the olive oil and carrots and sauté until tender and starting to brown. Season with salt and pepper and set aside. Allow the goat cheese to come to room temperature. Add the chives and mash with the back of a spoon to until smooth and spreadable.

To assemble, spread a teaspoon of the fromage blanc on a crostini, top with a few slices of the sauted carrot, sprinkle with the dukkah and a drizzle of honey.

Enjoy with a glass of Cakebread Cellars Sauvignon Blanc.