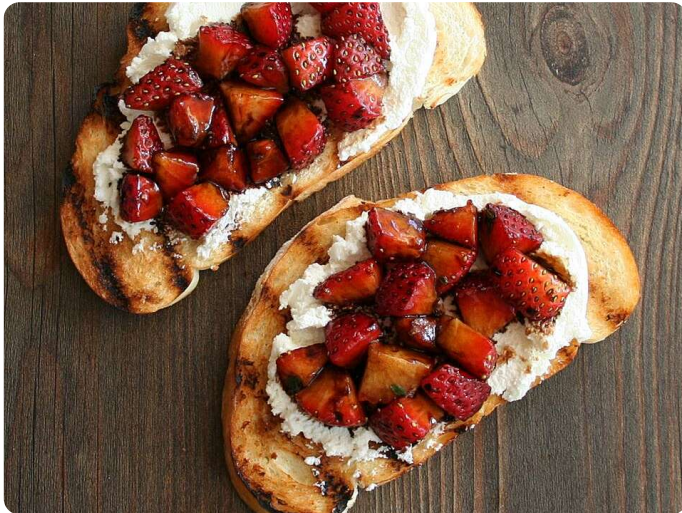


Strawberry Goat Cheese Bruschetta

Oscar · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

Strawberry bruschetta is a thing of beauty. The way the tangy slightly salty goat cheese works with the syrupy balsamic-coated strawberries and crispy charred bread is simply delicious.

Ingredients

- ½ cup balsamic vinegar - 12 slices Italian bread - 1 tablespoon olive oil - 1 pound strawberries
- washed and diced - 2 teaspoons fresh thyme leaves
- plus more for serving - 1 cup goat cheese
- room temperature - salt and freshly ground pepper to taste

Instructions

1. Heat vinegar in a small skillet over medium-low heat. Simmer until reduced by about half
2. 8 to 10 minutes. Remove from heat and allow to cool to room temperature. Prepare a grill for high heat. Place bread slices on a foil-lined baking sheet and drizzle with olive oil. Combine strawberries and thyme in a small bowl and set aside. Grill bread on the preheated grill until browned
3. about 3 minutes per side. Spread goat cheese on toasted bread. Add black pepper
4. salt
5. and reduced vinegar to the strawberry mixture. Spoon over the goat cheese topped bruschetta. Garnish with additional thyme. Chef's Note You can toast the bread under the broiler instead of on a grill if needed.