

Peach and Goat Cheese Tartine

Savannah · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

2

Description

For me this is summer on a slice of bread August is national goat cheese month no I dont know who decides these things and what better way to enjoy chevre than by topping it with sweet ripe impossibly juicy peach slices Mix in a little thyme and black pepper to keep things interesting and youre looking at a very special treat

Ingredients

- - 2 (1 inch thick) slices French bread
- toasted - 2 tablespoons olive oil
- divided
- or as needed - 4 ounces fresh goat cheese
- softened - 2 teaspoons fresh thyme leaves
- or to taste - salt and freshly ground black pepper to taste - 6 fresh peach slices

Instructions

1. Set oven rack about 6 inches from the heat source and preheat the oven's broiler. Line a baking sheet with aluminum foil. Place toast on prepared baking sheet and drizzle each side with about 1 teaspoon olive oil. Stir goat cheese
2. thyme
3. pepper together in a bowl until soft and spreadable. Spread cheese mixture on each piece of toast all the way to the edges so entire piece is covered. Top each toast with 3 peach slices; drizzle remaining olive oil and sprinkle salt over the top. Broil in the preheated oven until tops and edges are lightly browned and cheese and peaches are warmed through
4. about 2 minutes.