



Recipes

Mrs Bridges Beetroot and Orange Chutney and Goats Cheese Crostinis



Serves 8

Ingredients

- 1 French-bread baguette, cut into 1/3-inch-thick slices
- Olive oil
- 340 gm (12 oz) soft fresh goat cheese (room temperature)
- 1 jar Mrs Bridges Beetroot and Orange Chutney

Preparation

Preheat oven to 400°F (200 C). Arrange baguette slices on baking sheet and brush with olive oil. Bake until golden and crisp, about 2 minutes. Remove and top spread chutney evenly over each slice and top with goats cheese. Place back in oven and bake for 4 - 5 minutes or until golden.

"Laughter is
brightest where
food is best"



"in the kitchen there
is always something
new to learn,
taste and discover"

