

Herbs de Provence Goat Cheese on a Grilled French Baguette

Serves 12 as an appetizer

1 large French Baguette halved lengthwise
1/4 cup olive oil
2 large whole cloves garlic
Salt and freshly ground black pepper

8oz softened goat cheese
3 Tsp dried marjoram
3 Tsp dried thyme
1/2 tsp dried basil
1/2 tsp dried rosemary
1/4 tsp dried sage
1/4 tsp fennel seeds
1/4 tsp lavender

Preheat the grill to medium-high.

Mix the herbs with softened goat cheese until evenly incorporated.

Using a pastry brush, lightly brush both sides of the bread with oil.

Place the bread slices on the grill and cook until marked and lightly toasted, 1 to 2 minutes per side. Remove from the grill and rub 1 side of the bread with the crushed garlic and spread with herbed goat cheese. Put two pieces of bread together like a sandwich and slice in to individual mini bites.

Serve immediately at room temperature