

Fresh herbs goat cheese mousse on olive oil crostinis

Recipe for 24 tapas

Description

Fresh goat cheese mousse with thyme, chives and honey served on a baguette crostini with olive oil.

Note

The goat cheese mousse risk of soaking the croutons if you prepare them too far ahead. Serve with a mixed greens salad dressed with a balsamic vinaigrette.

Ingredients

For the goat chees mousse

- 200 Gr Fresh goat cheese
- 75 Ml Cream 35%
- 1 Unit(s) Shallot
- 30 Ml Honey
- 5 Sprig(s) Chives
- 1 Sprig(s) Thyme
- 4 Unit(s) Sundried tomatoes

For the croutons

- 0.50 Unit(s) Baguette

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Finely chop the shallots, chives and thyme. Cut the baguette into thin slices. Cut dried tomatoes into thin slices.

Preparation of olive oil croutons

Place the baguette slices on a baking sheet, season with salt and pepper and drizzle with olive oil. Bake for 8-10 minutes until croutons are golden and crispy.

Preparation of the goat cheese mousse

In mixer bowl, beat the goat cheese with the cream until light and fluffy. Stir in honey, shallot, chives and thyme. Season with salt and pepper. Transfer in a pastry bag fitted with a fluted tip.

To serve

Serve some goat cheese mousse using the pastry bag on each crostinis. Garnish with strips of dried tomatoes.

Bon appétit!