

Grilled Bruschetta with Havarti, Honey and Figs

Makes 32

INGREDIENTS

1 crusty baguette, sliced into ½" thick slices = 32

10 oz havarti cheese, cut into thin slices = 32

8 ripe fresh figs, stemmed, quartered lengthwise

[Honey](#)

Basil microgreens

COOKING INSTRUCTIONS

Preheat grill to medium high heat. Brush both sides of bread with olive oil. Grill bread until grill marks appear on the first side, about 3 minutes. Turn bread slices over and place grilled side down on a piece of foil. Place 1 cheese slice atop each bread slice and close the grill until cheese melts, about 3 minutes. Transfer bread to a work surface and top each piece with a fig slice. Drizzle lightly with honey and sprinkle lightly with freshly ground black pepper. Transfer to a platter and serve. Garnish with Micro Greens

Option: top with the cheese and fig and then place under a broiler to "toast" the fig. Then drizzle with honey and sprinkle with fresh pepper. Garnish with microgreens.