

CIPOLLINI CROSTINI

Crostini are one of our favorite ways to serve quick, easy and elegant appetizers with cheese. Try adding roasted mushrooms for a tasty variation.

Yield: Approx. 12 servings

method:

- Preheat oven to 375° F.
- Brush baguette slices with olive oil, season with salt and pepper, and bake for 5 - 7 minutes until lightly toasted.
- Remove baguette slices from oven, and evenly top with cipollini onions and ***Kaltbach cave-aged Le Gruyère Switzerland AOC***.
- Bake for an additional 5 - 7 minutes, or until cheese has fully melted.

ingredients:

- 1 small baguette cut into $\frac{3}{4}$ inch thick slices
- 1 tablespoon olive oil
- Salt and pepper to taste
- $\frac{1}{3}$ cup roasted cipollini onions, thinly sliced
- 4 ounces ***Kaltbach cave-aged Le Gruyère Switzerland AOC***, thinly sliced

