

FESTIVE CROSTINI

Yield: Approx. 12 servings

method:

- Preheat oven to 375° F.
- Brush sliced baguette with olive oil.
- Evenly top baguette slices with prosciutto, asparagus, peppers and cheese.
- Bake for 5 - 7 minutes, or until cheese has fully melted.

ingredients:

- 1 small baguette, cut into $\frac{3}{4}$ inch slices
- 1 tablespoon olive oil
- 4 ounces prosciutto, thinly sliced
- 6 stalks asparagus, roasted and coarsely chopped
- $\frac{1}{2}$ cup roasted peppers, sliced
- 4 ounces **Kaltbach cave-aged Emmentaler Switzerland AOC**, thinly sliced

