

# GOAT CHEESE CROSTINI WITH CHINATO BLACK CHERRIES, TOASTED HAZELNUTS AND FRESH THYME

PAIRED WITH 2017 MERLOT DESTINY RIDGE | YIELDS 12 CROSTINI

## INGREDIENTS

2 ½ cups Black Cherries, pitted, halved	4 oz Cream Cheese
3 tbsp Cana's Feast Chinato	2 pinches Kosher Salt
24 each Baguette Slices, ¼-½ inch thick	1 pinch Pepper, freshly ground
2 tbsp Olive Oil, extra virgin	¼ cup Turbinado Sugar
1-2 Garlic Clove, whole	¼ cup Hazelnuts, toasted, chopped
8 oz Goat Cheese	1 tsp fresh Thyme leaves

## METHOD

1. Preheat oven to 375° F.
2. In a large bowl, combine the cherries and Chinato and allow to marinate for 30 minutes.
3. Lay baguette slices out on a sheetpan, brush with olive oil and sprinkle with salt and pepper. Toast until golden brown and crisp, about 8 minutes, remove from oven and rub each slice lightly with a garlic clove while still hot. Set aside and allow to cool completely.
4. While bread is toasting, combine the goat cheese, cream cheese, salt and pepper in a bowl until well combined. Set aside.
5. After marinating, drain any Chinato/cherry juice from the cherries into a small saucepan and add the turbinado sugar. (Gently press on cherries to juice but do not mash.)
6. Cook the juice over medium heat until the sugar is melted. Remove from heat and add cherries back into sugar syrup. Cool.
7. To prepare, spread 1 tbsp of goat cheese mixture on crostini baguette toast. Top with black cherries and a small drizzle of syrup then sprinkle hazelnuts and thyme leaves over the top. Add a sprinkle of salt and pepper. Serve immediately.