

Crostini with Brie and Prosciutto

Compliments of Chef Richard's Kitchen

36 Servings

1 baguette (sliced diagonally)
8 oz brie cheese
2 Tbsp honey
4 – 6 oz prosciutto (sliced thin)
Fresh thyme (garnish)
Fresh parsley (garnish)

Preheat oven to 325° F.

Slice baguette into 3/16" – 1/4" slices. Place slices on foil-lined baking sheet and bake for about 5 minutes. Remove sheet and turn slices over. Bake another few minutes until slices are mostly dry, but not brittle.

Remove slices and brush one side lightly with butter or olive oil. Place a 1/4" x 1/4" x 3/4" rectangle of brie cheese on each slice. Return to oven and bake just long enough for the cheese to soften. Remove from oven and brush honey over the top of the cheese.

Cut prosciutto into slices and press into the softened cheese. Garnish with thyme or parsley.

Serve warm.



Nutrition Facts	
Portion Size	24 g
Amount Per Portion	64
Calories	
	% Daily Value *
Total Fat 2.5g	3 %
Saturated Fat 1.4g	7 %
Cholesterol 10mg	3 %
Sodium 192mg	8 %
Total Carbohydrate 6.8g	2 %
Dietary Fiber 0.5g	2 %
Sugar 1.2g	
Protein 3.6g	7 %
Vitamin D 0.1mcg	0 %
Calcium 19mg	1 %
Iron 0.2mg	1 %
Potassium 50mg	1 %

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily diet. 2000 calories a day is used for general nutrition advice.

Source:
<https://www.nutritionvalue.org>