

## **Goat Cheese and Prosciutto Crostini**

Baguette (I recommend a roasted garlic baguette)

Salted butter, room temperature

Country style Dijon mustard

Goat Cheese

Prosciutto, thinly slice

Thinly slice the baguette, cover slices with butter. Griddle over medium high heat in a large frying pan until lightly browned (like a grilled cheese sandwich). Spread a thin layer of Dijon on top, than add crumbled goat cheese and a slice of prosciutto.