

Camembert & Balsamic Cherry Crostini



YIELDS
2 Servings



PREP TIME
5 mins



COOK TIME
10 mins



TOTAL TIME
15 mins



- ☐ 12 slices French bread, each about ¼-inch thick or store-bought crostini
- ☐ 1 ½ cup cherries, stemmed and pitted
- ☐ 2 tablespoons water
- ☐ 1 ½ tablespoons granulated sugar
- ☐ 2 teaspoons balsamic vinegar
- ☐ ½ tablespoon grated orange peel
- ☐ 4 oz Marin French Cheese Co. Petite Camembert , thinly sliced
- ☐ ¼ cup chopped toasted pistachios

- 1 In a small saucepan over medium-high heat, combine cherries, water, sugar, balsamic vinegar and grated orange peel; bring to a boil and simmer for 10 minutes, stirring occasionally until thickened. Remove from heat and set aside to cool.

- 2 Place a slice of Marin French Cheese Co. Petite Camembert on each piece of bread or crostini. Top each with a dollop of balsamic cherry compote, garnish with chopped pistachios.

Nutrition Facts

0 servings

Serving size