

Apple-Cheddar Bruschetta

- 1 Baguette French style
- 2 Red Skinned Apples, sliced
- 24 Thin Sharp White Cheddar Cheese Slices (2"x1")
- ½ Cup Sweet Asian Chili Sauce
- ¼ Cup Chopped Fresh Chives

Preheat oven to 425 F. Slice baguette diagonally into 24 slices and place on large baking sheet. Top each slice with 2 apple slices and 1 cheese slice. Bake for 6-8 minutes or until cheese has melted and edges of toast are brown. Drizzle with chilli sauce and sprinkle with chives.

Makes 24 pieces.

Goat's Cheese Tartlets

- 150 g (5 oz) dry goat's cheese
- 1 cup cream
- 1 egg, beaten
- 3 egg yolks
- 36 small filo pastry tart shells

Preheat the oven to 350 F. Crumble the goat's cheese into a bowl. Slowly add the cream, mashing with a fork until the mixture is smooth and creamy. Fold in the egg and egg yolks and season with salt and black pepper. Pour the mix into the tart shells and bake for 12 minutes or until pastry is puffed up and golden

Makes 36