



Honey Almond Goat Fig Crostini

Honey Almond Sourdough, sliced
American Spoon Black Mission Fig Preserves Chevre (soft goat cheese)
Fresh sprouts of choice (we used pea sprouts)
flake salt for sprinkling & warm honey for drizzling*optional

Toast a few slices of the Honey Almond Sourdough, then cut into bite size pieces.
Spread each slice with a little Black Mission Fig Preserves.
Top with a dollop of soft & tangy Chevre (goat cheese).
Drizzle with some warm honey and sprinkle a few flake of salt on top.
Garnish with pea sprouts.

Makes a lovely spring appetizer.

Our Honey Almond Sourdough loaf is available in the winter months Thursdays at 8 a.m. and mail order by visiting our SHOP tab on the website www.breadworks.com

We are located at 2264 M-119, Petoskey, MI 49770
Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market