

Fig, Gorgonzola and Honey Tartines - Recipe:-

Makes 8 tartines.

Ingredients:-

8 slices of bread ? (Try something a bit special not plain sliced white bread)

1/2 cup (4 oz) crumbled Gorgonzola

8 figs, halved

1 teaspoon fresh chopped thyme

2 1/2 tablespoons honey

salt and pepper to taste

Directions:-

(1)Turn the oven on at 220C

(2) Line an oven tray with parchment. Place the slices of bread on the tray. Top each slice with about a tablespoon of Gorgonzola. Top with two fig halves. Sprinkle a little thyme. Repeat for the remaining tartines. Salt and pepper to taste.

(3) Bake until the cheese starts to melt. Remove from the oven and drizzle each tartine with about a teaspoon of honey.

(4) Serve at room temperature.