



Bruschetta with goat's milk cheese, apricot jam and almonds

Preparation

1. Roast the bread in a pan and drizzle with a little olive oil.
2. Finely dice the goat's milk cheese and put it on the bread slices. Put the jam on the cheese.
3. Roast the almonds in a pan, without fat, and sprinkle over the bread topping.



Ingredients

- 4 slices of Mestemacher ITALIAN organic spelt country bread
- a little bit of olive oil
- 250 g of goat's milk cheese
- 4 tbs. of apricot jam
- 50 g of almonds



photo: Susanne Brauer, Kochmädchen