



Crostini with Fig Spread and Bubbled Brie

Prep time: 10 minutes / Cook time: 40 minutes

- ¾ cup stemmed and chopped dried figs (slightly heaping)
- ¾ cup Mirassou California Pinot Noir
- 1 ½ tbsp. honey
- 2 lemon slices, seeds removed
- 24 (¼-inch thick) baguette slices, cut on the diagonal
- 2 tbsp. walnut or extra virgin olive oil
- ½ lb. cold Brie, thinly sliced
- 1 ½ tbsp. chopped fresh thyme



Combine figs, wine, honey and lemon slices in medium saucepan. Bring to boil, and then reduce heat and cook, covered, over low heat 30 minutes. Let cool slightly, then puree in food processor or blender.

Brush bread slices with oil and place oil-side down on large baking sheet. Spread about ½ tablespoon fig spread on each baguette slice and top with equal amounts of Brie, then top with thyme. Bake at 450°F for 8 to 10 minutes, or until cheese is melted and bubbly.

Makes 24 appetizers

Pairing Suggestion: [Mirassou California Pinot Noir](#)