Whipped Goat Cheese and Bacon Crostini



Ingredients

- 1 lemon, cut in half
- 150g bacon rashers, rind removed
- 250g goat cheese
- 125g cream cheese
- 2 tbsp honey
- 1/2 tsp chilli flakes
- 2 sprigs fresh rosemary, chopped
- Freshly ground black pepper
- 1 sourdough baguette, thinly sliced
- Good quality olive oil to finish

Directions

Step 1 – Prepare the barbecue for cooking over direct medium heat (190°C-230°C), and ensure the grills are clean. Once hot, place the lemon halves, cut side down onto the grill, and also cook the bacon. Remove the lemon when charred and remove the bacon when well-cooked and turning crispy.

Step 2 – Squeeze the juice from the lemon into a large bowl and add the goat cheese and cream cheese. Whisk together well until light and fluffy. Stir in the honey, chilli flakes, half the chopped rosemary and the black pepper. Mix well and set aside.

Step 3 – Brush the cooking grills clean and toast the baguette slices over direct medium heat, with the lid closed until they are toasted and golden.

Step 4 – Spread the cheese dip over a platter, sprinkle with the chopped bacon, drizzle with olive oil and garnish with the remaining rosemary leaves. Serve with the baguette slices.