



Fig, Pistachio and Goat Cheese Crostini

If you are looking for an elegant starter this is hard to beat. Dried mission figs are used in the savory jam that gets spiked with a little port and some thyme. And because it uses dried figs, you can still enjoy these tasty crostini even if you can't find fresh figs. Just the combination of the fig jam and goat cheese are enough to make this recipe.

Ingredients

For the fig jam

- 1 1/2 tablespoons unsalted butter
- 3 tablespoons minced shallot
- 2 (3-inch) fresh thyme sprigs
- 1/2 cup [Raw Shelled Pistachio Kernels](#)
- 1 small bay leaf
- 1/4 pound dried Black Mission figs, finely

chopped (about 3/4 cup)
3/4 cup Port
1/4 teaspoon salt
1/8 teaspoon black pepper
1/2 teaspoon minced fresh thyme

For serving

24 (1/2-inch thick) baguette slices
Olive oil for brushing baguette slices
6 ounces soft mild goat cheese at room temperature
2–4 fresh ripe figs (depending on size), cut into 1/2-inch pieces
Fresh thyme leaves or sprigs for garnish (optional)

Instructions

For the fig jam

Melt the butter in a small saucepan over medium-low heat. Add shallot, thyme sprigs, and bay leaf. Cook until shallot is softened, about 2 minutes. Add dried figs, Port, salt, and pepper and bring to a boil. Simmer, covered, until figs are soft, about 10 minutes. If there is still liquid in the saucepan, remove lid and simmer, stirring, until most of the liquid is evaporated, 3 to 4 minutes more. Discard bay leaf and thyme sprigs. Let jam cool. Stir in minced thyme. Add salt and pepper to taste.

For serving

While jam is cooking, make the toasts. Preheat oven to 350 degrees.

Arrange baguette slices on a baking sheet in a single layer and brush tops lightly with olive oil.

Bake until lightly toasted, 7-10 minutes. Let toasts cool.

To assemble crostini, spread each toast with a generous teaspoon of goat cheese. Top with 1 teaspoon fig jam and fresh fig slices. Garnish crostini with small thyme leaves or sprigs, if desired.

Notes

Fig jam can be made up to 5 days ahead and kept covered in an airtight container in the refrigerator. Bring to room temperature before using.