



Crostini Crusted Goat Cheese

6 slices goat cheese
1 egg, lightly beaten
1 cup crumbs (crostini, bread, crackers, panko)
olive oil, good quality
butter
1/2 cup toasted pine nuts

Dip each slice of goat cheese in egg and then crumbs. Set in refrigerator.

In a large sauté pan, heat 2 tablespoons olive oil, plus 1 tablespoon butter over medium high heat. Sauté goat cheese slices for about 2-3 minutes on each side, or until lightly browned. Set aside and keep warm before assembling salads.