

Description



This is the perfect recipe for when cherry tomatoes are sweet and abundant. Sit out on the deck or patio with some music and a glass of wine and enjoy!

Ingredients:

For the Roasted Cherry Tomatoes:

- 1 pint organic cherry tomatoes, cut in half
- 1/8 C. The Olive Tap's [Herbes de Provence Olive Oil](#)
- 1/8 C. The Olive Tap's [Fig Riserva Balsamic Vinegar](#)
- 1/2 T. The Olive Tap's Kosher Flake Salt

For the Herbes de Provence Goat Cheese Spread:

- 4 oz. goat cheese
- 2 T. heavy whipping cream or half and half
- 1 T. The Olive Tap's Herbes de Provence Olive Oil
- 1/8 t. granulated garlic
- Pinch each of The Olive Tap's Pink Himalayan Sea Salt and Gourmet Grind Black Pepper
- 2 t. The Olive Tap's Fig Riserva Balsamic Vinegar

For the Crostini:

- 1 baguette
- 1/4 C. The Olive Tap's Herbes de Provence Olive Oil

Directions:

For the Roasted Cherry Tomatoes:

1. Preheat oven to 350 degrees, place tomatoes, cut side up, in a baking dish with enough room to allow space in between tomatoes. Drizzle with olive oil and lightly sprinkle with kosher salt. Roast for 15 minutes or until edges just start to curl.
2. Drizzle with balsamic vinegar and continue to roast for 3-5 minutes longer-to caramelize the balsamic vinegar. Remove from oven and transfer to a bowl to cool; include the juice from the baking dish.

For the Goat Cheese Spread:

1. Mix goat cheese and cream together and then add the remaining ingredients and mix until smooth. Place in serving bowl and drizzle with balsamic vinegar when ready to serve.
2. Optional garnish: baby arugula sprouts or fresh basil, mint, rosemary or thyme.

For the Crostini:

1. Preheat oven to 350 degrees. Slice baguette into 1/8-inch slices and place on a baking sheet. Brush with olive oil and toast for 10 minutes until slightly crisp and lightly brown. Be sure to watch closely so they don't over brown. Remove from oven and place on a serving tray.
- 2.

At this point, you may place the goat cheese spread on the crostini and add the tomato and drizzle with the balsamic vinegar and a little olive oil if you'd like. You may also allow your guests to build their own crostini.

An Olive Tap original recipe by Stephanie, Long Grove

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/roasted-cherry-tomatoes-and-goat-cheese-crostini/>

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Date

11/14/2024