



## **Peach Bruschetta**

### **• Ingredients**

- 1 French baguette, sliced 1/4 inch thick
  - 1/4 cup olive oil
  - 1 pound large peaches, cut into small dice
  - 2 tablespoons chopped fresh basil
  - 1/4 teaspoon kosher salt
  - 1/4 cup honey
  - 1 teaspoon apple cider vinegar
  - 1 teaspoon hot sauce, plus more as desired
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- 4 ounces goat cheese

### **Directions**

1. Preheat the oven to 350 degrees F.
2. Lay the baguette pieces in a single layer on a parchment-lined baking sheet, brush both sides with 3 tablespoons of the olive oil and bake until golden brown, 15 to 18 minutes.
3. In a medium bowl, toss together the peaches, basil, salt and remaining 1 tablespoon olive oil.
4. Whisk together the honey, vinegar and hot sauce in a small bowl, adding more hot sauce to taste.
5. To build the bruschetta, start with a piece of baguette, spread with the goat cheese, spoon on some peaches and top with the hot honey.

Can also swap peaches for strawberries and pair with Rose' or Grenache.

**\*Pair with PMV Viognier**