



## Goat Cheese Canapés with Peach, Sage & Prosciutto

PAIRS WONDERFULLY WITH A BOTTLE OF OUR BERGHOLD GRENACHE

There are endless ways to change these up: plums and tarragon, cherries and mint, apricots and chervil. Mix 6 ounces of softened goat cheese with 1 tablespoon honey if you can't find honey chèvre.



- 6 ounces honey chèvre
- 12 slices baguette,  $\frac{1}{4}$  inch thick
- 2 ripe peaches, thinly sliced
- 12 very small sage leaves or 4 chopped large sage leaves
- 2 ounces thinly sliced duck or pork prosciutto

Spread chèvre on each baguette slice. Top with peach slices. Tuck sage between the peaches and top each canapé with some prosciutto.