



## **Goats Cheese & Roasted Red Pepper Crostini**

These crostini make a super summer starter or a quick snack.

### **Ingredients**

- 2 JUVELA Gluten Free Part Baked Rolls
- 100g (4oz) of soft goat cheese
- 1 roasted red pepper
- 2 spring onions, thinly sliced
- 1 tbsp of chilli sauce
- 1 tbsp of fresh coriander, finely chopped

### **Method**

1. To make the crostini, cut the rolls diagonally into approximately ½ inch (12mm) slices and lightly grill each piece on both sides, until golden brown.
2. (If you have fresh pepper and you need to roast them).  
Then remove the stem and core, place on a baking tray, drizzle with oil and roast in a preheated oven at 220oC/425oF/Gas Mark 7 for approximately 20 - 30 minutes. Allow to cool, then cut into slices.
3. Then spread a thick layer of goat cheese over each slice of crostini and top with slices of red pepper and spring onions.
4. Drizzle with a sweet chilli sauce and sprinkle on some coriander to serve.