



SMASHED BLACKBERRY & GOAT CHEESE TOASTS

INGREDIENTS:

1 1/2 cups blackberries
1/2 cup blueberries
1 tsp vanilla
1 1/2 tbsps sugar
3 tbsps water
1 - 2 tps cornstarch, sifted
8 oz challah bread, sliced (or your bread of choice!)
4 oz goat cheese
fresh mint to garnish

Directions:

1. In a medium-sized saucepan combine the blackberries, blueberries, vanilla, sugar, and water (covered) over a medium low flame. Once simmering and the fruit begins to burst (about 5 minutes) gently mash with a fork or potato masher, then whisk in the cornstarch until well incorporated.* Cover once more and simmer over a low flame until needed.
2. Meanwhile, toast the challah bread as desired — I recommend extra crispy.
3. When ready, smear each slice of challah bread with a thick layer of goat cheese, then spoon over with the smashed blackberries. Garnish with mint, then eat!