

## Balsamic Cherry Crostini



\* Recipe courtesy of Weber Australia

### *Ingredients*

500g fresh cherries (or frozen, defrosted)	1 French baguette, sliced
2 tbsp brown sugar	250g Camembert cheese, thinly sliced
1 1/2 tbsp balsamic vinegar	1 tbsp honey
Pinch of sea salt	Fresh thyme leaves, to garnish (optional)

### *Directions*

Step 1 – Prepare the barbecue for cooking over direct high heat (250°C-290°C), and pre-heat as directed.

Step 2 – Once the barbecue has preheated, brush the cooking grills clean with a wire brush. Place a barbecue-safe frying pan onto one side of the barbecue to preheat while you grill the cherries. Pour the cherries directly onto the cooking grill. Grill the cherries over direct high heat, with the lid closed, for 4 minutes, or until lightly caramelised, turning once.

Step 3 – Once the cherries are lightly caramelised, remove them from the barbecue. If required, remove the pits. It is best to do this while wearing disposable gloves. Simply squash between your fingers and remove the pit.

Step 4 – Add the pitted cherries to the frying pan. Add the brown sugar, balsamic vinegar and a pinch of salt. Simmer over direct high heat, for 5 minutes, or until the juices have started to thicken. Remove from the barbecue and allow to cool.

Step 5 – Reduce the heat of the BBQ to direct medium heat (180°C-230°C) and brush the cooking grills clean with a wire brush.

Step 6 – Grill the baguette slices over direct medium heat, with the lid closed, for one minute. Flip the toasts over and add a slice of Camembert on top of each toast. Cook for a further one minute, with the lid closed, or until the cheese has slightly melted.

Step 7 – Remove the cheese toasts from the barbecue, top with the grilled balsamic cherries, a drizzle of honey and garnish with fresh thyme. Serve immediately.

