

## Goat Cheese, Roasted Grape, and Walnut Bruschette



### INGREDIENTS

- 15 grapes, any seedless variety
- 1 small handful of fresh thyme leaves
- extra-virgin olive oil
- sea salt
- black pepper
- 10 walnut halves
- 2 slices thick of good sourdough or soda bread, each cut in half
- 1 small garlic clove
- goat cheese

### STEPS

Mix up all the ingredients in a bowl. Serve on top of your bread slices. Place fresh thyme leaves as a garnish on top for a beautifully plated appetizer. For best results, toast your bread slices.