APPETIZER

Brie and Fig *Crostini*

SERVES	PREP	COOK
8 (makes 24 crostini)	15 minutes	12 minutes

Golden baguette rounds brushed with fig butter, then topped with melty triple-crème Brie, fresh figs, and a little thyme. It's the easiest elegant appetizer, and the perfect start to a French dinner.

INGREDIENTS

For the fig butter

- 4 tablespoons salted French butter, softened
- 4 tablespoons fig jam

For the crostini

- 1 French baguette, sliced into 24 (¼-inch-thick) rounds
- 8 ounces triple-crème Brie, sliced into 24 thin squares
- 5 fresh figs, thinly sliced
- Fresh thyme leaves, for garnish

METHOD

1. **Make the fig butter.** Position a rack in the center of the oven and preheat to 375°F. In a small bowl, stir together the butter and fig jam until smooth.
2. **Toast the baguette.** Arrange the baguette rounds in a single layer on a large sheet pan and spread a thin layer of the fig butter over each one. Bake until golden and crisp at the edges, 6 to 8 minutes.
3. **Add the Brie and figs.** Remove the sheet pan from the oven and top each crostini with a square of Brie and a slice of fig. Return to the oven and bake until the Brie just begins to melt and the figs soften, 3 to 4 minutes.
4. **Serve.** Transfer to a platter, sprinkle with fresh thyme leaves, and serve warm.

MAKE AHEAD

The fig butter can be made up to 1 week ahead and refrigerated. Let it soften at room temperature before spreading.