



Goat Cheese, Fig Preserves and Prosciutto Tartine Recipe

Similar to a piece of pizza, the tartine is open to endless possibilities when it comes to toppings. Chef Teryi Youngblood from [Passerelle Bistro](#) shares her take on this French meal using goat cheese, fig preserves and sliced prosciutto.



Courtesy of Passerelle Bistro

By: **Teryi Youngblood**

Tags: [Entertaining](#) [Appetizers](#) [Recipes](#)

For the Tartine

1 baguette, sliced
4-6 ounces goat cheese
4-6 ounces prosciutto
fig shallot preserves (recipe below)

For the Fig Preserves

15 Calimyrna figs, quartered
7 large shallots, quartered
4 cups hot water
1 1/2 tablespoon brandy extract
3/4 cups white balsamic vinegar
3 cups sugar

For the Tartine

1. Toast baguette slices.
2. Spread goat cheese on each slice, then add sliced prosciutto.
3. Top with fig shallot preserves (recipe below).

For the Fig Preserves

1. Place dried figs in a container with hot water and brandy extract for an hour to allow figs to rehydrate.
2. Add remaining ingredients and bring to a simmer over medium heat. Once simmering, reduce heat and cook until liquid is slightly thick. **Tip:** Be careful not to overcook; if the figs start to brown and liquid is minimal, you've gone too far.
3. Remove from heat and cool completely. Refrigerated preserves will keep approximately 4 weeks if stored in proper containers.