

## Warm Goat Cheese, Tomato, and Basil Baguette

½ pound soft, creamy goat cheese  
Ripe tomato  
Fresh basil  
Extra virgin olive oil  
Baguette  
Salt and pepper

Slice the baguette in half horizontally. Then cut it into as many sandwiches as you need. Generously brush the crumb of each half with olive oil. Spread a thick layer of room-temperature goat cheese on the bottom half. Replace the top of the baguette. Wrap the sandwich in aluminum foil, and place in a 350° oven for about 10-15 minutes until the cheese is beginning to melt.

Remove the top of the baguette and place slices of room-temperature ripe tomato the length of the sandwich. Replace the top and put back in the oven for 1-2 minutes, without covering in foil, to crisp the crust.

Remove the sandwich from the oven. Take off the top. Salt and pepper the tomato to taste. Then cover the tomato slices with a layer of fresh basil leaves and replace the top.

Eat the sandwich while it's still hot.