



Saxony Crostini

One Loaf of Crusty Artisan Bread

Saxon Saxony, sliced thin

Ripe Heirloom Tomatoes, sliced (Bulls Heart or Brandy Wine)

Fresh Leaves of Italian Sweet Basil

Onions, sliced thin

1. Cut loaf of crusty Artisan Bread into one inch pieces on a slight diagonal.
2. Lay bread on ungreased cookie sheet.
3. Arrange Saxony Cheese on the top of the bread.
4. Place under Broiler until nice and golden brown and cheese is bubbly.
5. Take from oven and layer the sliced tomato, onions and a piece of fresh Sweet Basil on the top.



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