

Fontina Baguette Toasts with Sun-Dried Tomatoes

Servings: Makes 12 toasts

Ingredients:

12 baguette slices, about 1/2 inch thick
1/2 cup sun-dried tomatoes in olive oil, puréed
2 eggs, separated
1 teaspoon Dijon mustard
Pinch of paprika or Spanish smoked paprika
3/4 cup Wisconsin Fontina Cheese, finely shredded
2 tablespoons Wisconsin Parmesan Cheese, grated



Cooking Directions:

Preheat oven 400°F.

Place bread on baking sheet and lightly toast. Spread a thin layer of the sun-dried tomatoes over each slice. Set aside. In medium bowl, beat the egg yolks with the mustard and paprika and stir in Fontina. Set aside. Add pinch of salt to egg whites. In deep, narrow bowl, beat until the whites form stiff peaks. Fold into cheese mixture. Top baguette slices with cheese mixture, dividing evenly. Sprinkle Parmesan Cheese over. Bake until puffed and golden, 5-7 minutes. Serve immediately.

Variation: Replace Fontina with Wisconsin Gruyère or Swiss Cheese. Replace sun-dried tomatoes with a layer of finely chopped niçoise olives or well drained purchased olivada.

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