

## *Crostini alla Cipolla, Timo, e Fromaggio di Capra* Onion, Thyme and Goat Cheese Crostini

*Here is an earthy antipasto that is sweet and salty. The onions cooked in chicken and wine are the “sweet” and the goat cheese provides a “salty” tang.*



### **For the topping:**

- 2 tablespoons extra virgin olive oil
- 3 medium onions, thinly sliced into half-rounds
- 1/2 cup chicken stock (if using canned, use low-sodium)
- 1/2 cup white wine
- 1 teaspoon dried thyme
- 1 teaspoon Kosher or sea salt, plus more for garnish
- 1/2 teaspoon freshly ground black pepper, plus more for garnish

### **For the crostini:**

- 1 baguette loaf, cut, on the diagonal (bias), into 1/2-inch-thick slices
- 1/4 cup extra virgin olive oil, plus more for drizzling.
- 3 ounces goat cheese, crumbled
- Leaves from 6 sprigs of fresh thyme, for garnish.

**Preheat the oven to 350 degrees. Line a baking sheet with parchment paper. Set aside.**

**To prepare the topping:** In a medium skillet over medium-high heat, heat the oil. When hot, stir in the onions and cook, until they start to turn translucent, about 2 minutes. (If they start to brown, reduce the heat to medium.) Add a 1/4 cup of the chicken stock and cook, stirring occasionally, until the liquid is almost evaporated, 3 to 5 minutes. Add the rest of the chicken stock, salt, and black pepper, and continue cooking for another 3 to 5 minutes, until the liquid is once again almost evaporated.

Add the white wine and cook, stirring occasionally, until the wine is almost evaporated, 5 to 7 minutes. The topping mixture a little loose, but not “wet,” and it should not be browned. Remove the pan from the heat and set aside.

**To prepare the bread:** Lightly brush both sides of each baguette slice with olive oil and place on the lined baking sheet. Reserve any leftover oil for later. Top each slice with a spoonful of the onion mixture, distributing evenly between all the slices. Crumble the goat cheese on top of the onions.

Bake for 14 to 17 minutes, until the bread is lightly golden brown.

Remove from the oven, arrange on a platter, sprinkle the top of the crostini with a little more salt, a grind or two of black pepper, the fresh thyme leaves and a drizzle of olive oil. Serve hot or at room temperature.

Makes 24-26 crostini.