

## PECORINO ROMANO WITH APPLES AND FIG JAM

GOOD EATS Fig Jam

24 baguette slices

Olive oil, for drizzling

1/2 cup grated Pecorino Romano

1 large apple (Granny Smith or Braeburn), thinly sliced into 24 slices

1/4 pound chunk Pecorino Romano, for shaving 24 pieces

Preheat the oven to 375 degrees F.

Place the baguette slices on a heavy baking sheet. Drizzle with olive oil. Top each slice with 1 teaspoon grated Pecorino Romano. Bake until the bread is toasted and the cheese is melted and golden, about 7 minutes. Top each slice of toast with 2 teaspoons of fig jam, a slice of apple and a piece of shaved Pecorino Romano. Transfer the toasts to a serving platter and serve.