



Austrian Liptauer Crostini

1 loaf thinly sliced rye bread (with or without caraway seeds)
1/2 c olive oil
10 oz. goat cheese
4 T butter
4 T sour cream
1 T beer mustard
2 shallots
4 mini gherkin pickles (or cornichons)
1 T capers
2 t paprika
1 T chives, plus 2 t for topping, chopped
2 t caraway seeds
1 to 2 t salt (to taste)

Preheat the oven to 350F.

Cut the rye bread slices into quarters. Brush each quarter with olive oil and place on parchment lined baking sheets. Bake for 10-15 minutes, or until dry and crunchy.

Combine the goat cheese, butter, sour cream and mustard into a food processor and pulse until creamed together. Next add the shallot, pickles and capers and pulse until combined.

Transfer the dip from the food processor to a mixing bowl. Then fold the paprika, chives, caraway seeds and salt into the dip.

When the crostini is done baking, remove from the oven and spread each with some of the Liptauer dip (spread 10-15 before serving so bread remains crisp). Sprinkle chopped chives over each and serve.

Recipe makes approximately: 96 crostini

