

Less than 45 minutes

Makes 18 - 20

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

Jam:

- 1 Tbsp (15ml) olive oil blend
  - 2 packets (200g each) streaky bacon, finely chopped + extra rashers for serving (optional)
  - 1 small onion, finely chopped
  - 1 clove garlic, finely chopped
  - ½ Tbsp (7ml) smoked paprika
  - 2 Tbsp (30ml) balsamic vinegar
  - ⅓ cup (80ml) honey or sugar
  - ⅓ cup (80ml) boiling water
- 
- 2 small baguettes
  - Butter, for toasting
  - 2 blocks (100g each) brie cheese, cut into small chunks
  - 1-2 Granny Smith apples, cut into matchsticks
  - 1 packet (100g) rocket
  - Milled pepper

Method

1. Heat oil in a pan and fry bacon over high heat until it starts to crisp.
2. Reduce heat, add onion and sauté for 5 minutes.
3. Add garlic and paprika, fry for a minute, then pour in vinegar to deglaze pan.
4. Stir in honey and water and simmer for 15 minutes until it has a jam-like consistency.
5. Slice baguettes into crostini portions, spread with butter and toast on both sides.
6. Top with a dollop of jam, some cheese, apple sticks and rocket.

7. Season with pepper and serve, with extra rashers of crispy bacon if you like.

[Browse more sides and salads recipes here.](#)