

## Goat's cheese montadito

Preparation time: 20 min. Level of difficulty: easy .

## Quantity

Ingredients for 4 people.

## Ingredients

1 Baguette

1 Goat cheese

1 tbsp Suc de cel olive oil

10 Cocktail tomatoes

2 Oregano stems

Salsa Sol orange (spicy or natural)

**Eucalyptus honey** 

## **Preparation**

Cut the baguette into slices and fry briefly in a pan with a little olive oil "Suc de Cel". Remove from the pan, spread on a wooden board and sprinkle each slice with Salsa Sol orange and chilli spicy oil (if you prefer a non-spicy option, use the natural orange Salsa Sol).

Then add on top the goat cheese and sprinkle with a pinch of fig jam and drizzle with a drop of honey.

Decorate each slice with half a cocktail tomato and a leaf of oregano.