

## Lavender Chive Bruschetta

1 baguette, sliced into 1/3" slices  
olive oil  
4-5 roma tomatoes  
1 recipe Lavender Herb Spread  
parsley, finely chopped

Prepare the herb spread. Preheat oven to 425° . Slice the baguette and lay on cookie sheet. Brush each slice with olive oil. Toast baguettes in oven until golden. Cool slices slightly then top with a spoonful of Herb Spread. Place a slice of tomato on top of each slice then garnish with chopped parsley.

This recipe started out as a summer luncheon spread but every time I take a bite I think of more possibilities. Lavender and dairy complement each other so well and the saltiness of the cheese lends itself to all kinds of dishes. So start here and see what wonderful things you can come up with.

### Lavender Herb Spread

3/4 pound fresh mexican, farmer or hoop cheese  
1 cup sour cream  
1/3 cup chives, snipped into small pieces  
1 Tbsp. lavender vinegar  
1/4 tsp. hot pepper sauce  
1 Tbsp. crushed culinary lavender

Process the cheese in a food processor or mash with a fork until lumps are broken up. In a bowl combine the remaining ingredients. Chill slightly before serving.

This spread is delicious on hearty breads or as an addition to salad.

