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Brie and Roasted Grape Crostini

INGREDIENTS:

- Baguette slices
- Brie cheese
- Fresh grapes
- Honey
- Olive oil
- Salt

INSTRUCTIONS:

1. Preheat your oven to 375°F (190°C).
2. Place the baguette slices on a baking sheet and lightly brush them with olive oil.
3. Bake the slices for about 5-7 minutes, or until they achieve a nice light toast.
4. While the bread is toasting, rinse and dry the grapes. Toss them with a small amount of olive oil and a pinch of salt.
5. Arrange the grapes on a separate baking sheet and roast them in the oven for 10-15 minutes until they become soft and caramelized.
6. Once the baguette slices are toasted, remove them from the oven and place a slice of brie cheese on top of each.
7. Add the roasted grapes on top of the brie and drizzle with honey.
8. Return the crostini to the oven for another 5 minutes, or until the brie is melted and bubbly.

Buon Appetito!