



# BLUEBERRY “MONTADITO” WITH GOAT CHEESE



**4 portions**



**15 Min.**

## Ingredients

4 slices of country bread (preferably sourdough)  
100 gr of goat cheese  
125 g of Osom blueberries

1 lemon  
1 ½ cups of water  
90 gr of cane sugar  
1 green apple.  
40 g of mixed nuts.

### Step 1

Start by toasting the bread in an oven or a skillet (we just want the bread crispy).

### Step 2

To make the blueberry molasses; start by putting water, lemon juice, blueberries, and cane sugar in a saucepan to medium heat. When the cane sugar has completely dissolved and has a honey like consistency, take it out of the stove and let it cool.

### Step 3

Cut your apple into thin slices and chop the leftover fruits in small pieces.

### Step 4

To build your Montadito; Spread the goat cheese on a slice of bread. Add some apple slices and fruit bits, and lastly bathe it in blueberry molasses and sprinkle some nuts to add decoration.



### Some “Osom” tips for you!

Spices such as anise, cardamom, or peppercorns can be added to molasses. Just put them in a bowl with icy water and lemon juice and keep them submerged for fifteen minutes, then add it.

To have a smoky flavor, you can toast the nuts over low heat in a pan.