

RECIPE | TOMATOES

WHIPPED RICOTTA TOMATO CROSTINI



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flavor®



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20 min

10 min | **10 min**
PREP. | COOKING



12



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Tiki Tomatoes™, quartered
- 1** French baguette, sliced
- 1** clove garlic, minced
- 1 cup** ricotta cheese
- 2 tbsp** olive oil, divided
- 1½ tbsp** basil, finely chopped
- ½ tsp** honey
- Salt & pepper, to taste

DIRECTIONS

- 1** Preheat oven to 350°F. Arrange bread slices in a single layer on a large baking pan. Bake for 10 minutes until toasted.
- 2** In a small bowl, combine tomatoes, 1 tablespoon olive oil, and salt & pepper. Set aside.
- 3** In a medium bowl whip together ricotta cheese, remaining olive oil, honey, basil, garlic, and salt & pepper to taste.
- 4** To serve, spread a large spoonful of ricotta onto each piece of bread. Top with a spoonful of the tomato mixture.