

## RICOTTA AND ROASTED CHERRY TOMATOES CROSTINI

*Serves 2 and Serves 6-8 (when making all Crostini)*

### INGREDIENTS:

- 1/2 loaf thick crusted rustic bread, sliced with each slice cut in half
- 1/2 pound cherry tomatoes (I used mixed blend)
- 1 1/2 cups whole milk ricotta\*
- 1/4 cups whole Kalamata olives\*\*
- 1 clove garlic, whole
- 1/2 lemon, zested
- Coarse sea salt
- Pepper
- Olive oil
- Handful of fresh basil leaves



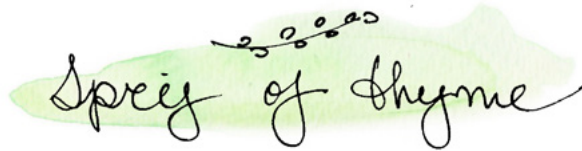
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*\*If possible, buy hand dipped ricotta. It has creamier and velvety texture. Regular supermarket ricotta has a chalky and rubbery consistency and it has a higher water content. Hand dipped ricotta can be found in most organic food stores.*

*\*\*Whole olives (with the pits) are richer and more complex in flavor compared to pitted olives. To remove the pit, firmly press the olive with the flat side of a knife, the olive will soften and the pit will be exposed.*

### DIRECTIONS:

1. Mix the ricotta cheese, lemon zest and a dash of salt in a large bowl. Set aside (do not refrigerate if using right away).
2. Preheat the oven to 350 F.
3. Place the cherry tomatoes on a baking tray and add a liberal amount of olive oil (about 3 tablespoons), salt and pepper. Toss with your hands until the tomatoes are coated evenly. Spread on the tray and bake for 1 hour.
4. Toast the bread in a toaster, grill or oven broiler until the edges are brown (about 2 minutes). Do not make more than 8-10 toasts at the same time (the warmer the bread, the better). When ready, immediately rub a garlic clove (tip cut off to expose the juices) on one side of the bread and drizzle some olive oil.
5. Top toasts with ricotta cheese and arrange 3-4 tomatoes, 2-3 Kalamata olive halves, crack some black pepper, a few torn pieces of basil leaves and drizzle a bit more olive oil.



## RICOTTA AND HONEY CROSTINI

*Serves 2 and Serves 6-8 (when making all Crostini)*

### INGREDIENTS:

- 1/2 loaf thick crusted Rustic bread, sliced with each slice cut in half
- 1 1/2 cups whole milk ricotta\*
- 2 tablespoons honey
- 1/4 cup walnuts, toasted and roughly chopped
- 1/2 lemon, zested

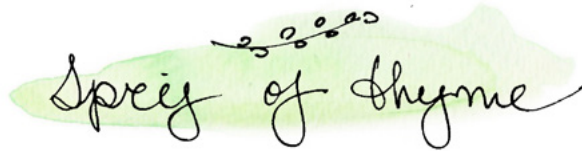
*\*If possible, buy hand spun ricotta. It has creamier and velvety texture. Regular supermarket ricotta has a chalky and rubbery consistency and it has a higher water content. Hand spun ricotta can be found in most organic food stores.*



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### DIRECTIONS:

1. Mix the ricotta cheese, lemon zest and a dash of salt in a large bowl. Set aside (do not refrigerate if using right away).
2. Toast the bread in a toaster, grill or oven broiler until the edges are brown (about 2 minutes). Do not make more than 8-10 toasts at the same time (the warmer the bread, the better).
3. Top toasts with ricotta, sprinkle a few toasted walnuts and drizzle some honey.



## PROSCIUTTO AND ROASTED CHERRY TOMATOES CROSTINI

*Serves 2 and Serves 6-8 (when making all Crostini)*

### INGREDIENTS:

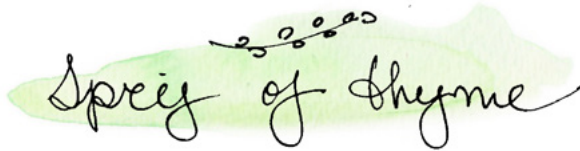
- 1/2 loaf thick crusted rustic bread, sliced with each slice cut in half
- 1/2 pound cherry tomatoes (I used mixed blend)
- 4-oz. prosciutto
- 1 clove garlic, whole
- Coarse sea salt
- Pepper
- Olive oil
- Handful of fresh basil leaves



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### DIRECTIONS:

1. Preheat the oven to 350 F.
2. Place the cherry tomatoes on a baking tray and add a liberal amount of olive oil (about 3 tablespoons), salt and pepper. Toss with your hands until the tomatoes are coated evenly. Spread on the tray and bake for 1 hour.
3. Toast the bread in a toaster, grill or oven broiler until the edges are brown (about 2 minutes). Do not make more than 8-10 toasts at the same time (the warmer the bread, the better). When ready, immediately rub a garlic clove (tip cut off to expose the juices) on one side of the bread and drizzle some olive oil.
4. Top toasts with a few pieces of prosciutto, 3-4 tomatoes, crack some black pepper and add a few torn pieces of basil leaves.



## MUSHROOM CROSTINI

*Serves 2 and Serves 6-8 (when making all Crostini)*

### INGREDIENTS:

- 1/2 loaf thick crusted rustic bread, sliced with each slice cut in half
- 10-oz. baby bella (crimini) mushrooms
- 1 shallot, minced
- 1 tablespoon butter
- 1 tablespoon olive oil
- 1/4 teaspoon fresh oregano, chopped
- 2 tablespoons white wine
- Coarse sea salt
- Pepper



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### DIRECTIONS:

1. Brush off the dirt from the mushrooms (mushrooms absorb a lot of water, brushing them with a soft kitchen brush instead of rinsing them prevents them from becoming soggy). Chop the mushrooms roughly. Heat the butter and olive oil in a skillet over medium-high heat and add the mushrooms. Do not overcrowd the mushrooms, otherwise they will not brown evenly (do them in batches, if necessary). Stir the mushrooms frequently and cook until evenly brown (about 5 minutes). Add the chopped shallot and cook for about a minute. Then add the white wine and thyme and cook for an additional minute. Remove from the heat and add salt and pepper to taste.
2. Toast the bread in a toaster, grill or oven broiler until the edges are brown (about 2 minutes). Do not make more than 8-10 toasts at the same time (the warmer the bread, the better). When ready, immediately rub a garlic clove (tip cut off to expose the juices) on one side of the bread and drizzle some olive oil.
3. Top toasts with the warm mushroom mix.