

# Ricotta and Roasted Grape Crostini

cooking class with Tarla Fallgatter, 2017



## Servings: 6

1. Preheat oven to 400°F. On a parchment paper lined baking sheet toss the grapes with vinegar, thyme and olive oil. Season with salt and pepper and toss to coat. Roast for 15 minutes, stirring frequently, until grapes are softened and skins have started to pop.

2. Spoon a tablespoon of ricotta onto each crostini slice, spoon 3-5 grapes on top and sprinkle with pine nuts. Arrange on a serving platter, then drizzle with honey and sprinkle each with more thyme leaves and fresh lemon zest. Add salt and pepper, if desired.

## GRAPES:

1 pound seedless grapes, mixed varieties, de-stemmed

1 tablespoon balsamic vinegar

fresh thyme leaves

2 tablespoons olive oil

Salt and pepper to taste

## CROSTINI:

3/4 cup ricotta cheese (use full fat)

3 tablespoons pine nuts, toasted

2 tablespoons thyme sprigs

12 baguette slices, lightly toasted

3 tablespoons honey

2 tablespoons lemon zest, finely grated

Yield: 12 pieces

*Per Serving (excluding unknown items): 319 Calories; 12g*

*Fat (33.9% calories from fat); 9g Protein; 44g*

*Carbohydrate; 3g Dietary Fiber; 16mg Cholesterol; 336mg*

*Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean*

*Meat; 1/2 Fruit; 2 Fat; 1/2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**