

Crostini with Whipped Ricotta

Compliments of Chef Richard's Kitchen

36 Servings

1 baguette (about 12 oz)
1 1/2 C whole milk ricotta
cheese
2 Tbsp honey
2 Tbsp olive oil
2 Tbsp fresh basil, chopped
1 tsp fresh rosemary, chopped

Preheat oven to 325° F.

Slice baguette into 3/16" – 1/4" slices. Place slices on foil-lined baking sheet and bake for about 5 minutes. Remove sheet and turn slices over. Bake another few minutes until slices are mostly dry, but not brittle.

Remove slices and brush one side lightly with butter or olive oil.

Place ricotta cheese, 2 Tbsp honey, basil, rosemary, salt and pepper into mixing bowl and whip until thoroughly blended.

Place a dollop of ricotta mixture on crostini. Top with a garnish of your choice.

Serve at room temperature.



| Nutrition Facts | |
|--------------------------------|------------------------|
| Portion Size | 24 g |
| Amount Per Portion | 64 |
| Calories | |
| | % Daily Value * |
| Total Fat 2.5g | 3 % |
| Saturated Fat 1.4g | 7 % |
| Cholesterol 10mg | 3 % |
| Sodium 192mg | 8 % |
| Total Carbohydrate 6.8g | 2 % |
| Dietary Fiber 0.5g | 2 % |
| Sugar 1.2g | |
| Protein 3.6g | 7 % |
| Vitamin D 0.1mcg | 0 % |
| Calcium 19mg | 1 % |
| Iron 0.2mg | 1 % |
| Potassium 50mg | 1 % |

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily diet. 2000 calories a day is used for general nutrition advice.

Source:
<https://www.nutritionvalue.org>