

# Summer Crostini with Heirloom Tomatoes and Ricotta

Prep Time: 15 minutes

Cook Time: 45 minutes

Yield: 4 crostini

## Equipment needed:

**Bread:** Medium sized sautee pan, tongs

**Reduced Balsamic:** small pot

**Marinated Tomatoes:** Medium mixing bowl

**Optional Homemade Ricotta:** Medium sized pot, medium mixing bowl, pasta strainer, cheese cloth, digital thermometer, whisk

## Recipe + Ingredients:

### Country style bread:

2 slices country style bread

4 tablespoons butter

1. Add the butter to the medium sized sautee pan.
2. Once it has melted put the bread in the pan, put one side down first to soak up butter then flip and leave bread on that side until it is golden brown, repeat on other side

### Reduced Balsamic:

1 cup balsamic vinegar

1. Add the balsamic vinegar into the small pot and turn the heat on to simmer, reduce this by 1/3 (15min)
2. Once the balsamic vinegar has reduced, remove from heat and let cool

### Marinated Tomatoes:

1 large heirloom tomato

7 cherry tomatoes

¼ cup of mint leaves

Salt pepper

Extra virgin olive oil

1. Cut the cherry tomatoes in half and slice the heirloom tomato into medium to thick rounds.
2. Place into mixing bowl and lightly add salt and pepper

3. After about 5 minutes the tomatoes will have leached out liquid, save this for drizzling over the top of the finished crostini
4. Chop the mint leaves and add them to the bowl with a generous amount of olive oil.

**Pre-made 8oz of Ricotta or *Optional* Homemade Ricotta:**

4 cups whole milk

2 cups heavy cream

.5 cup good white wine vinegar or champagne vinegar

Salt and pepper to taste

1. Set a large sieve over a deep bowl. Dampen 2 layers of cheesecloth with water and line the sieve with the cheesecloth.
2. Pour the milk and cream into the medium sized pot. Turn the burner on medium heat and allow the milk to come to 190 degrees. Once it has reached the correct temperature. Turn off the heat and stir in the vinegar. Allow the mixture to stand for 10-15 minutes until it curdles. It will separate into thick parts (the curds) and milky parts (the whey).
3. Pour the mixture into the cheesecloth-lined strainer and allow it to drain into the bowl at room temperature for 20 to 25 minutes. The longer you let the mixture drain, the thicker the ricotta. You have the option to save the whey and use it elsewhere or discard it if you'd like.
4. Transfer the ricotta to a bowl, discarding the cheesecloth and any remaining whey. Use immediately or cover with plastic wrap and refrigerate. The ricotta will keep refrigerated for 4 to 5 days.