

CHERRY AND PROSCIUTTO BRUSCHETTA



INGREDIENTS

- 1 ciabatta
- 1 small tub ricotta cheese
- 12 cherries, pitted and halved
- 3 prosciutto slices, cut into halves



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COOKING METHOD

01

Cut the ciabatta into 6 slices, then drizzle with olive oil and toast in an oven for 5 minutes

02

Spread some ricotta onto the toasted ciabatta slices

03

Arrange $\frac{1}{2}$ slice of prosciutto loosely over the ricotta

04

Arrange 2 cherry halves on each slice

05

Drizzle with olive oil and sprinkle with freshly ground black pepper

