

Asparagus & Fresh Ricotta Crostini

Courtesy of camillestyles.com/tuesday-tastings

Submitted by Jenny Redfern
Yield: 16 crostini

Ingredients:

- 1 sourdough baguette (16 slices)
- extra-virgin olive oil
- 1 c fresh ricotta (1/2 of one small container)
- zest of 1 small lemon
- 15-20 asparagus, ends trimmed
- salt and pepper to taste
- juice of 1 small lemon
- Maldon, or other high-quality sea salt

Directions:

1. Preheat oven to 400 degrees F. Place the bread on a foil-lined baking sheet, brush with a bit of olive oil, and bake until toasted on one side (about 5 minutes). Flip and toast a couple minutes on the other side.
2. Meanwhile, mix ricotta and lemon zest together. St aside.



3. Cut asparagus into 2-inch lengths. Heat olive oil in a medium pan, then sauté asparagus over high heat until crisp-tender, about 3 minutes. Sprinkle with salt & pepper, then stir in lemon juice.
4. Assemble the crostini: On each toasted slice of bread, place 1 Tbsp ricotta, then top with 3 asparagus spears. Sprinkle with a touch of sea salt and serve immediately.