

Fig and Ricotta Crostini

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This impressive canape recipe is sure to wow your dinner guests. Creamy ricotta combines with sweet sticky figs, spiky balsamic vinegar, crunchy crostini and herby basil to make for a delicious starter or even a sophisticated lunch.

Ingredients:

1 crusty baguette, cut into 1cm slices
425g softened ricotta cheese
12 basil leaves, cut into thin strips
8 fresh figs
4 tbsp. aged balsamic vinegar

Directions:

1. Preheat the oven to 190C. Place the bread onto a baking tray and bake for ten minutes, turning once half way through cooking.
2. Cut the figs into quarters. Spread 1 tbsp. of ricotta onto each crostini, arrange a quarter of fig on top of the ricotta and then sprinkle a few ribbons of basil on top of that. Drizzle each crostini with the balsamic vinegar before serving.

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