



Roasted grape & ricotta crostini

INGREDIENTS:

- 900g seedless purple grapes, stems discarded
- 2 Tbsp balsamic vinegar
- 4 thyme sprigs, plus chopped fresh thyme for garnish
- 6 Tbsp extra-virgin olive oil
- Sea salt
- 2 baguettes, cut into 1.5cm slices
- 1 ½ cup ricotta cheese
- Honey



METHOD:

1. Preheat oven to 200 degrees Celsius. On a baking sheet lined with baking paper, toss the grapes with the vinegar, thyme sprigs and 4 tablespoons of the olive oil. Season with salt and pepper and toss to coat. Roast for about 15 minutes, stirring occasionally, until the grapes are softened and the skins start to pop.
2. Meanwhile, brush the baguette slices with the remaining 2 tablespoon of olive oil. Arrange on a baking sheet and toast for about 8 mins, until golden and crisp.
3. To assemble the crostini, dollop 1 tablespoon of the ricotta onto each of toast. Spoon the warm grapes on top. Arrange on a platter and top with a drizzle of honey. Sprinkle the crostini with salt and garnish with chopped thyme.