

Salt and Serenity

Peach and Ricotta Crostini

This peach and ricotta combo was inspired by a similar recipe in the June 2011 issue of Bon Appetit.

1 baguette, or other good quality Artisan bread thinly sliced into 24 slices

3 ripe peaches, halved, pitted and cut into wedges

2 cups ricotta cheese

Freshly ground black pepper

Kosher salt

½ cup honey

1. Preheat gas grill to high for 5 minutes. Turn down heat to low and grill bread slices, on both sides until golden brown and even slightly charred. This is a great job to give one of your guests to do while you are in the kitchen preparing the toppings.
2. Spread ricotta onto grilled bread. Sprinkle with salt and pepper. Top with a few peach wedges. Finish off crostini with a drizzle of honey.