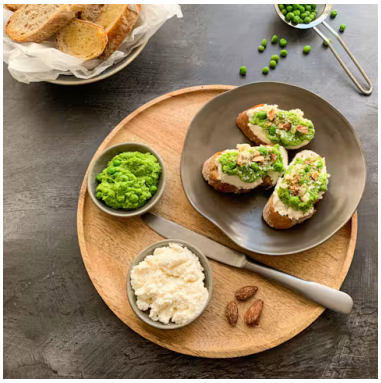

Crispy Pea and Ricotta Crostini

20–30 Min

Preparation

1. First preheat the oven to 200 °C. Then slice the baguette. Line a baking sheet with baking parchment and spread the slices of baguette out on it evenly. Meanwhile bring a pot of salted water to the boil. Cook the frozen peas in this for around 3 minutes. Then plunge into ice-cold water.
2. Combine olive oil with the Spice up my Salad Mix and season with a little Kotányi Garlic. Now use a brush to add equal amounts to the slices of baguette and bake them in the oven for around 6 minutes. They should be golden brown and crispy.
3. Meanwhile, prepare the delicate cream. To prepare the cream, first grate the zest of the lemon and finely chop the shallot. Next combine peas, lemon zest and shallots and use a hand blender to puree into a cream. If the consistency is too thick, add a little of the cooking water. Season generously with salt, pepper and Kotányi Garlic.
4. First spread ricotta on the slices of baguette, followed by the pea cream and a little olive oil and salt.

HINT: The crostini can be seasoned with chopped nuts and Parmesan.

Ingredients 4 Portions

= Kotányi Produkte

1 pcs.	Baguette
200 g	Frozen peas
1 pcs.	Shallot
160 g	Ricotta
1 pcs.	Organic lemon
5 tbsp.	Olive oil
1 tbsp.	Pepper Herbs Classic
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole