



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

