



# Crunchy Tomato Crostini with Ricotta

🕒 20–30 Min   

## Preparation

- 1 Preheat the oven to 200 °C (356 °F).
- 2 Slice the baguette.
- 3 Peel and thinly slice the garlic cloves, then mix with the olive oil in a bowl. Spread the garlic and oil onto the slices of baguette, place on a baking tray lined with baking parchment and bake using the conventional oven setting for 8–10 minutes at 200 °C (356 °F).
- 4 Slice the tomatoes and combine in a bowl with the Spice up my Salad mix, sea salt, ground pepper and olive oil.
- 5 Finely chop the basil and add to the tomato mixture.
- 6 Spread the ricotta cheese onto the slices of baguette, cover with the tomato mixture and enjoy.

## Ingredients 4 Portions

♦ = Kotányi Produkte

1	Baguette
200 g	Ricotta cheese
300 g	Cherry tomatoes, mixed colors
2	Garlic cloves
6 tbsp.	Olive oil
1	Handful of fresh basil
1 tbsp.	♦ Tomato Herbs Spicy
1 pinch	♦ Sea Salt, Coarse
Pinch	♦ Pepper Black, Ground

