



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

Crunchy Tomato Crostini with Ricotta

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.

