

Ricotta Crostini

The mildly tangy nature of the cheese blended with herbs and the fresh creamy taste of Olio Nuovo Olive Oil, creates an amazing appetizer.

1 Cup Ricotta Cheese
4-6 Fresh Basil Leaves, slivered
1 Teaspoon Ground Pepper
1 Tablespoon More Than Olives Olio Nuovo Extra Virgin Olive Oil*
Toasted Baguette Slices
More Than Olives Olio Nuovo for Drizzling
Sea Salt or Flake Salt
Fresh Ground Pepper

Blend the Ricotta Cheese with the Basil and ground pepper. Add in the More Than Olives Olio Nuovo Olive Oil and stir until well blended.

If serving the spread in a bowl, use a shallow serving bowl. Drizzle the spread with More Than Olives Olio Nuovo Olive Oil. Lightly dust with fresh ground pepper and flake salt or Sea Salt. You can add a sprig of Basil to decorate the appetizer. Serve with toasted baguette slices.

If you want to serve as a ready to eat appetizer, spread each toasted baguette slice with the cheese mixture. Drizzle each slice with More Than Olives Olio Nuovo Olive Oil, ground pepper and flake salt or Sea Salt. Place them on a platter and serve immediately.

*Olio Nuovo is a Seasonal Olive Oil, only available right after harvest in November & December. During the rest of the year this appetizer can be made with a medium intensity Extra Virgin Olive Oil such as Arbequina or Picual. More Than Olives will have a perfect substitute for you to use.