

Roasted Grape Crostini with Lemon Ricotta and Honey

- 1 ½ lb Seedless grapes, a mixture of green, red and black, stems removed
- 2 Tbsp Aged balsamic vinegar
- 4 Thyme springs, plus extra for garnish
- 5 Tbsp Extra virgin olive oil
- Sea salt
- Black pepper, freshly ground
- 2 Baguettes, cut into ½" thick slices
- 1½ Cups Whole milk ricotta, drained
- ½ Cup Toasted walnut pieces
- 2 Tbsp Grated lemon zest
- Honey

Preheat oven to 400 degrees.

In a large bowl, toss the grapes, balsamic vinegar, thyme sprigs, 3 tablespoons of olive oil, salt and pepper. On a baking sheet lined with parchment paper, spread the grape mixture. Do not crowd the grapes. Use two pans if necessary. Roast in oven for about 15 minutes until skins are soft and splitting. Remove from oven.

Brush baguettes with remaining olive oil. On a baking sheet place the baguettes and toast until golden, about 10 minutes. Remove from oven and place on serving platter.

To assemble:

Place about 1 tablespoon of ricotta on a slice of baguette. Top with some of the grape mixture. Add a few toasted walnut pieces, a pinch of lemon zest and drizzle with honey. Sprinkle with fresh thyme.

Serve immediately.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Amanda Manning