

# Strawberry Goat Cheese Bruschetta

## Ingredients:

1 cup balsamic vinegar  
2 lbs fresh strawberries, washed and diced  
3 tsp fresh thyme leaves, stems removed  
1 cup ricotta cheese  
4 oz plain goat cheese  
1 T honey  
Pinch of sea salt, to taste  
1 baguette, thinly sliced  
1 T extra-virgin olive oil  
Fresh basil leaves (optional)

## Method:

Heat aged balsamic vinegar in a small pan over medium-low heat. Simmer until reduced by about half, about 10 minutes. Remove from heat and allow to cool to room temperature.

Combine diced strawberries and fresh thyme in a mixing bowl. Add cooled balsamic reduction to the strawberries to combine.

In a food processor, add ricotta cheese, goat cheese, honey, and sea salt and pulse until combined.

Preheat broiler in oven on high. Cut baguette into thin slices, lay them on a baking sheet and brush with olive oil on one side. Place under broiler or on grill for 3-5 minutes, until golden brown.

Spread ricotta goat mixture on toasted baguette slices. Spoon strawberry mixture on top to serve. Garnish with fresh thyme or basil.

*Recipe by Edible Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN