



# RICOTTA & ROCKET BRUSCHETTA



## INGREDIENTS

### SERVES 6

- 1 sourdough loaf
- 2 garlic cloves
- 200g fresh ricotta
- zest of a lemon
- 2 tbsp finely chopped parsley
- 1 handful of rocket
- 1 tbsp olive oil
- pepper to taste

## FROM THE GARDEN

- Rocket

## EQUIPMENT

- Chopping boards
- Sharp knives
- Bread knife
- Measuring spoons
- Scales
- Large bowl
- Griddle pan
- Baking tray

## TABLE PREPARATION

- Plates

## INSTRUCTIONS

1. Break up the ricotta and mix in the lemon zest, parsley, a drizzle of olive oil and some freshly ground pepper.
2. Tear the rocket leaves into pieces.
3. Cut 1 cm thick oval slices from a sourdough or ciabatta loaf.
4. Toast the slices of bread on a ridged griddle or barbecue plate.
5. Rub the toasts very lightly with the cut clove of garlic.
6. Drizzle a few drops of extra-virgin olive oil over the toasts.
7. Spread the ricotta mix onto the bruschetta toasts.
8. Top with the torn rocket leaves.
9. Drizzle with olive oil and season with salt and pepper, then arrange on platters.