

## Roasted Cherries and Ricotta Toast (appetizers)

Prep: 20 mins. Cook Time: 25 mins. Yields: 12

### Ingredients

12 slices toasted baguette  
26 cherries, halved and pitted  
2 T. honey, or agave  
12 oz. whole milk ricotta  
zest of a lemon  
1 tsp. vanilla extract  
fresh basil leaves, torn into small pieces  
sea salt, for sprinkling



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### Instructions

#### 1. Toast the Crostini:

Brush the baguette slices with olive oil and place on a baking sheet toast in the oven or on a skillet until lightly brown (about 4 minutes).

#### 2. Roast the Cherries

Preheat the oven to 425 degrees.

Line a large baking sheet with foil and spray with cooking spray.

Pit the cherries and remove the stems.

Toss cherries with 2 tablespoons of honey and spread them on the baking sheet.

Roast the cherries about 15 minutes or until the skin begins to slightly wrinkle and they start to release some juice.

#### 3. Prepare Ricotta:

In a medium bowl, beat the ricotta, lemon zest, and vanilla until the cheese is creamy.

#### 4. To Serve:

Spread each slice of toast with ricotta, top with the cherries, a drizzle of honey, sprinkle of salt and some basil.