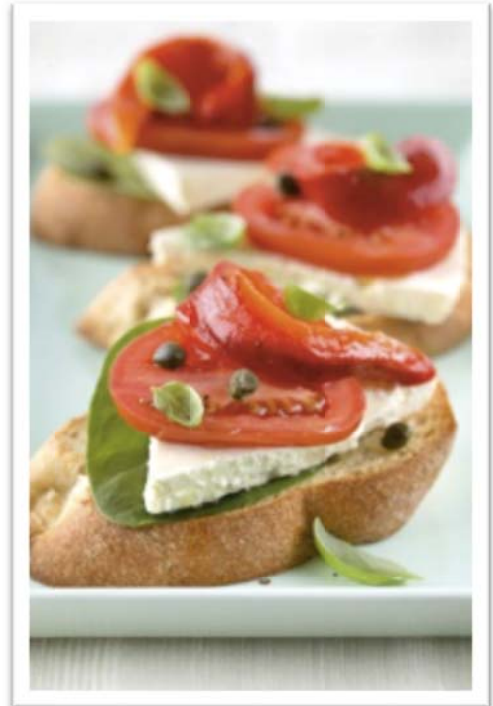


RICOTTA BRUSCHETTA

Serves: 12

Ingredients

12 slices ciabatta bread
1 clove garlic
12 baby spinach leaves
375g Australian ricotta cheese
3 roma tomatoes, sliced
120g roasted red capsicum, cut into strips
1 tablespoon capers, well rinsed and drained
Extra virgin olive oil, for drizzling
Salt and freshly ground black pepper, to serve
Basil leaves, to serve



Method

Toast or grill ciabatta lightly on both sides, rub with garlic and place a spinach leaf on each bruschetta.

Cut ricotta into thin slices and place on top of spinach. Top with tomato, roasted capsicum strips and capers. Drizzle with a little extra virgin olive oil, season to taste and garnish with basil.

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