

Crostini with Peaches, Ricotta, Prosciutto, Honey and Basil

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Ingredients

- 1 large baguette
- 2-3 peaches, depending in their size; sliced thinly
- about ½ cup ricotta, depending on how large your bread is
- 4oz prosciutto
- honey for drizzling
- chopped fresh basil for topping
- lemon; optional to squeeze over top of the crostini



Instructions

1. Slice the baguette on an angle to cut about ½ inch slices
2. Drizzle both sides with olive oil
3. Place on a grill and grill both sides until both sides have slight grill marks
4. Allow to cool
5. Scoop some ricotta onto each slice
6. Top with a small piece of the prosciutto
7. Then top that with a slice of the peach
8. Drizzle with honey
9. Sprinkle with chopped basil
10. Add a squeeze of fresh lemon juice; optional

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/crostini-peaches-ricotta-prosciutto-honey-basil/>