

# RECIPE



## Mint and Chocolate Ricotta Crostini

### Ingredients

1 cup ricotta cheese	3 - 4 oz good quality dark chocolate (e.g. Valrhona, Callebaut), chopped
½ cup confectioner's sugar	1-2 teaspoon(s) vegetable oil
½ teaspoon vanilla extract	1 baguette
½ teaspoon dried mint	

Beat ricotta, sugar, mint and vanilla with a mixer. Set aside. Cut the baguette into 1/3 - 1/2 inch slices. Brush each slice with olive oil. Set bread slices in a baking sheet and toast until golden, 3 to 5 minutes at 350 degrees. Let cool.

Melt the chocolate in a microwave dish. Be sure to have the power at 50 or 60% or on low. Heat at 30 second increments until the chocolate is smooth. Add as much vegetable oil as needed to make the chocolate easy to drizzle.

Spread a small dollop of the ricotta mixture on each baguette slice. Drizzle the melted chocolate mixture over the top. Serve.

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