

ESSY'S ESSENTIALS



Recipe No. 03

TOMATO BUTTER CROSTINI WITH WHIPPED RICOTTA

For aperitivo hour • Serves 4

Ingredients

8 slices sourdough
2 tbsp olive oil
250 g ricotta
2 tbsp crème fraîche
1 tbsp lemon juice
sea salt
black pepper
250 g cherry tomatoes, halved
30 g butter
1 garlic clove, grated
1 tsp balsamic vinegar
6 basil leaves, torn

Method

1. Brush the sourdough with olive oil and toast until golden.
2. Whip the ricotta, crème fraîche and lemon juice with a pinch of salt until smooth.
3. Cook the tomatoes in the butter with the garlic for 4–5 minutes until soft.
4. Add the balsamic vinegar and season with salt and black pepper.
5. Spread the whipped ricotta over the toast and spoon the tomatoes on top.
6. Finish with torn basil and a little extra black pepper.

Essy's Notes

*Best served while the toast is still warm,
with drinks just before dinner.*