

STRAWBERRY AND PROSCIUTTO CRUSTINI WITH BALSAMIC DRIZZLE BY LESLIE MEIER

Makes 12

Loaf of high quality artisan bread, sliced into ½-inch slices

Olive oil for spraying slices

½ cup ricotta cheese

1 tablespoon mint, chopped

1/8-teaspoon fresh ground black pepper

4 slices thinly sliced Prosciutto ham

12 fresh strawberries, sliced

2 tablespoons balsamic vinegar

1 tablespoon honey

Spray olive oil evenly on both sides of each slice of bread. Broil for two to three minutes per side until bread is golden brown. Mix ricotta cheese, mint and black pepper together thoroughly. Divide evenly among the twelve slices of bread and spread lightly, leaving little pillow-like mounds to capture the balsamic drizzle. Cut each slice of Prosciutto into three strips and drape the strips on top of the ricotta mixture. Place sliced strawberries on top of ham. Mix together balsamic vinegar and honey and drizzle over each crustini.

Recipe by Laurie Higgins