



## *Due Vigne Wine Club Recipes*

### **CROSTINI WITH RICOTTA & CAMELIZED ONIONS**

Nina Fadelli

*Recommended Wine:* Due Vigne Vioblanç

#### **INGREDIENTS:**

- 1 cup fresh Ricotta cheese
- 3 Tablespoons extra-virgin olive oil, plus more for brushing
- Salt and pepper
- 1 baguette sliced  $\frac{3}{4}$  inch thick
- 3 garlic cloves, 1 minced
- 1  $\frac{1}{2}$  cup cherry tomatoes sliced in half
- 1 large Shallot thinly sliced
- 6 Tablespoons balsamic vinegar
- 1 Tablespoon chopped Italian parsley
- 1 small head of Frisée, white and light green leaves only

#### **PREPARATION:**

Put the ricotta in a fine sieve and set over a bowl. Cover with plastic wrap and refrigerate overnight. The next day, discard the liquid in the bowl, add the thickened ricotta and stir in 1 tablespoon of olive oil and season with salt and pepper.

Preheat broiler or barbecue grill. Lightly brush both sides of the bread slices with oil and grill, turning once until toasted, about 3 minutes. Rub one side with whole garlic cloves.

In a small bowl, toss the sliced shallots with 2 tablespoons of balsamic vinegar and let stand for 10 minutes; drain the onion, discarding the vinegar. Meanwhile in a small saucepan, boil the remaining  $\frac{1}{4}$  cup of balsamic vinegar until reduced to 1 tablespoon, about 5 minutes.

In a medium skillet combine the remaining 2 tablespoons of olive oil, minced garlic and coated balsamic onions and cook over medium-high heat for 25-30 minutes. Turn the onions occasionally until all pieces become coated and the onions have reached a dark, rich brown color.

Spread the ricotta on the toast and top with cherry tomatoes, caramelized onions, parsley & drizzle with the reduced balsamic vinegar. Garnish with the Frisée and serve.