

Due Vigne *Recipe*



Crostini with Ricotta & Caramelized Onions

Nina Fadelli

Recommended Wine: Due Vigne Viognier

INGREDIENTS

- 1 cup fresh ricotta cheese
- 3 Tbsp extra-virgin olive oil, plus more for brushing
- Salt and freshly ground pepper
- Slice 1 baguette $\frac{3}{4}$ inch thick
- 3 garlic cloves, 1 minced
- 1 $\frac{1}{2}$ cup cherry tomatoes sliced in half
- 1 medium red onion thinly sliced
- 6 Tbsp balsamic vinegar
- 1 Tbsp chopped Italian parsley
- 1 small head of frisée, white and light green leaves only

DIRECTIONS

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 red onion 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.

Directions on back...



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Directions continued...

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. Garnish with the frisée, caramelized onions and parsley. Drizzle with the reduced balsamic vinegar and serve.