



# SALAMI RICOTTA, HOT HONEY CROSTINI

WESTERN EUROPEAN

## ROADMAP

Preheat oven to 400.

1. Slice your bread - 1 in. thick, drizzle with Olive oil & sprinkle with salt & pepper.
2. Toast bread in a preheated oven for 7 - 8 minutes or until it starts to turn golden.
3. In a large bowl, mix together: Ricotta, oregano, salt & pepper..
4. In a small saucepan, add honey, chili flakes, hot sauce & vinegar. Bring to a gentle simmer & immediately turn off the heat. Don't walk away while the heat is on. You can easily end up with a honey boilover. Let rest for at least 5 minutes.



SERVINGS  
4 - 6



ACTIVE TIME  
20 MIN



TOTAL COOK TIME  
40 MIN

## INGREDIENTS

1 loaf of Tuscan/Italian bread - 1 in. Slices  
3 Tbsp. Olive oil - drizzled on bread  
Pinch of salt & pepper

## REMAINING INGREDIENTS

### Salami, Ricotta Mixture:

1/4 lb. Salami - thinly sliced  
16 oz. / 1 lb. Ricotta cheese\*  
You can also use ham.  
1/2 tsp. Oregano  
Pinch of Salt & Pepper

### Hot Honey:

1 C. Honey  
2 Tbsp. Red Chili Flake  
1 Tbsp. Hot Sauce is your favorite. I use Franks.  
2 tsp. Apple Cider Vinegar

Note: You can strain out the chili flake if you'd like. Being a heat junkie, I leave them in.

5. Plate her up: Spread Ricotta mixture on the Crostini, top with sliced salami & drizzle over your hot honey. Sprinkle on more salt, pepper, oregano & have at it.

You can make all the components of this dish & put it together whenever you want.

Crunchy, Creamy, Meaty, Hot & Sweet - An obvious crowd-pleaser for sure!