



Happy Hour to Impress: Prosciutto,

Ricotta Crostini, Rosemary Nuts & Olives



20-30min



2 Servings

No festive fête is complete without an inviting charcuterie spread. We channeled aperitivo hour in Italy for this simple, but delicious combination of savory goodies: cured slices of prosciutto, lightly whipped ricotta on top of crunchy crostini, homemade rosemary kissed nuts, and briny olives. Whether it's casual drinks or light bites before dinner, it's a spread that's sure to impress. (2p plan serves 4; 4p plan serves 8)

What we send

- ¼ oz fresh rosemary
- 2 oz smoked almonds ^{6,15}
- 3 oz pecans ¹⁵
- 2 oz dark brown sugar
- 1 baguette ¹
- 1 lemon
- 4 oz ricotta ⁷
- 2 oz prosciutto
- 1 oz cornichons ¹⁷
- 2 oz Castelvetrano olives ¹²

What you need

- butter ⁷
- olive oil
- kosher salt & ground pepper

Tools

- 2 rimmed baking sheets
- medium skillet
- microplane or grater

Allergens

Wheat (1), Soy (6), Milk (7), Sulphur dioxide and sulphites (12), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 520kcal, Fat 39g, Carbs 31g, Protein 16g



1. Warm nuts & prep rosemary

Preheat oven to 400°F with racks in center and upper third. Pick and finely chop **2 tablespoons rosemary leaves**; discard stems. Transfer **nuts** to a rimmed baking sheet. Bake on upper oven rack until nuts are warm and fragrant, about 5 minutes (watch closely as ovens vary).



2. Season nuts

In a medium skillet, combine **chopped rosemary, 2 tablespoons butter, 1½ tablespoons brown sugar, and a pinch each of salt and pepper**. Cook over medium-high heat until butter melts, 1-2 minutes. Add **toasted nuts** to skillet; cook, stirring, until nuts are coated and sugar begins to caramelize, 1-2 minutes. Scrape onto same baking sheet and set aside to cool completely, 12-15 minutes.



3. Prep baguette

Meanwhile, thinly slice **baguette** on an angle into ¼-inch thick slices. Transfer to a 2nd rimmed baking sheet, then brush each slice generously with **oil**. Season with **salt** and **pepper**.



4. Toast baguette

Transfer baking sheet to center oven rack and bake until **baguette slices** are golden brown, carefully flipping slices once, 5-7 minutes per side. Remove from oven and let cool at room temperature.



5. Season ricotta

Finely grate **½ teaspoon lemon zest** into a small bowl. Stir in **ricotta** and **2 teaspoons oil**. Season to taste with **salt** and **pepper**. Drizzle with **olive oil** and garnish with **extra lemon zest** and **a few grinds of pepper**.



6. Serve

On a serving plate or cutting board, arrange **prosciutto slices, baguette toasts, cornichons, and olives**. Serve with **rosemary nuts** and **seasoned ricotta**. Enjoy!