



## 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 <sup>6,15</sup>
- 3 oz pecans <sup>15</sup>
- 2 oz dark brown sugar
- 1 baguette <sup>1</sup>
- 1 lemon
- 4 oz ricotta <sup>7</sup>
- 2 oz prosciutto
- 1 oz cornichons <sup>17</sup>
- 2 oz Castelvetrano olives <sup>12</sup>

## What you need

- butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- 2 rimmed baking sheets
- 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 positions. Pick **2 tablespoons rosemary leaves** from stems, then discard stems and finely chop leaves (save rest for your own use). Transfer **nuts** to a rimmed baking sheet. Bake in upper third of oven until warm and fragrant, about 5 minutes.



### 2. Season nuts

In a medium skillet, combine **rosemary**, **2 tablespoons butter**, **1½ tablespoons dark brown sugar**, and **a pinch each of salt and pepper**. Cook over medium-high until **butter** melts, 1-2 minutes. Transfer **nuts** to same skillet; cook, stirring, until nuts are coated and sugar begins to caramelize, 1-2 minutes. Scrape onto same rimmed sheet; cool complete, 12-15 minutes.



### 3. Prep baguette

Meanwhile, thinly slice **baguette** on an angle into ¼" slices. Transfer to a second rimmed baking sheet, then brush generously with **oil**. Season with **salt** and **pepper**.



### 4. Toast baguette

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



### 5. Season ricotta

Finely grate **½ teaspoon lemon zest**. In a small bowl, combine lemon zest, **ricotta**, and **2 teaspoons oil**. Stir until combined. Season with **salt** and **pepper**. Drizzle with **oil**. 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!