



## Prosciutto Board with Ricotta Crostini

Rosemary Nuts, Cornichons & Olives



20-30min



2 Servings

No festive fête is complete without an inviting charcuterie spread. We channeled aperitivo hour in Italy for this simple combination of savory goodies: cured slices of prosciutto, lightly whipped ricotta over crunchy crostini, homemade rosemary kissed nuts, and briny olives. Whether it's casual drinks or light bites before dinner, this spread will impress. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)



## What we send

- ¼ oz fresh rosemary
- 2 (1 oz) salted almonds <sup>2</sup>
- 3 (1 oz) pecans <sup>2</sup>
- 2 oz dark brown sugar
- 1 mini baguette <sup>3,4</sup>
- 1 lemon
- 4 oz ricotta <sup>1</sup>
- 2 oz prosciutto
- 1 oz cornichon
- 1 oz Castelvetrano olives

## What you need

- butter <sup>1</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- 2 rimmed baking sheets
- skillet
- microplane or grater

## Allergens

Milk (1), Tree Nuts (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 510kcal, 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 on upper rack 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-inch slices. Transfer to 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!