



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, 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 (1 oz) salted almonds ²
- 3 (1 oz) pecans ²
- 2 oz dark brown sugar
- 1 baguette ³
- 1 lemon
- 4 oz ricotta ¹
- 2 oz prosciutto
- 1 oz cornichon
- 1 oz Castelvetrano olives

What you need

- butter ¹
- kosher salt & ground pepper
- olive oil

Tools

- 2 rimmed baking sheets
- skillet
- microplane or grater

Allergens

Milk (1), Tree Nuts (2), Wheat (3). 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 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!