



Cherry and Plum Bruschetta

Yield: 6 servings

Preheat oven to 375°F

Prepare baking sheet with parchment paper

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| 1 | baguette, sliced into 24 pieces on the diagonal |
| 3 cloves | garlic, peeled |
| 1 medium | red plum, sliced into 12 |
| 1/2 cup | fresh cherries, pitted and halved |
| 1 tbsp | granulated sugar |
| | Flake Sea salt (Maldon) |
| | Freshly ground black pepper |
| 3 oz | ricotta cheese |
| 1 tbsp | olive oil |
| 2 tsp | balsamic vinegar |

1. Place sliced baguette on prepared baking sheet and bake until toasted, about 15 minutes, turning the bread about halfway through. Let cool. Cut one garlic clove in half, rub the surface of the toasted bread with garlic. Place on serving platter.
2. Mince remaining garlic and place in a medium bowl. Add sliced plums, and cherries with the sugar. Stir to combine. Cover and refrigerate for 1 hour.
3. Spread the ricotta cheese evenly over the toasted baguettes, then top with spoonful of cherry/plum mixture. Drizzle with the olive oil and balsamic vinegar.