

# Ramped up Crostini

ADAPTED FROM: FOOD522

## You'll need:

- (8) 1/2" thick slices baguette
- 1/2 cup fresh whole milk ricotta
- small handful of Twisted River Pea Shoots
- 1/4 cup finely chopped ramps or green garlic, bulbs and stems only (or substitute with the bulb and pale green parts of spring onions)
- 1 tablespoon finely chopped mint leaves (optional but awesome!)
- 1/2 teaspoon finely grated lemon zest plus 1/2 lemon
- Your favorite salt and pepper
- Extra virgin olive oil

## start by:

- Preheating oven to 400 F. Lightly brush baguette slices with olive oil. Arrange on baking sheet. Bake in oven until golden brown on both sides, turning once, 12 to 15 minutes. Remove.
- Combine ricotta, 1 tablespoon oil, 1/2 teaspoons salt and black pepper in a bowl; mix well until light and fluffy. Stir in ramps, mint and lemon zest. Spread ricotta on baguette slices.
- Top crostini with a generous pinch of pea shoots. Drizzle a little olive oil over crostini, followed by a squeeze of lemon juice. Sprinkle with a few grains of sea salt and black pepper.



**Serves: 8**

**Prep time:  
virtually none!**

**Cook time:**

