



## The Edible Garden

Recipe of the week: Get Out and Grill Weekend, June 19-20

### Homemade Ricotta and Grilled Vegetable Bruschetta

By: Sara Moulton, TV personality and cookbook author

#### Ingredients

1 small Italian eggplant  
1 large zucchini  
6 medium plum tomatoes  
2 ½ Tbsp. fresh lemon juice  
5 Tbsp. extra-virgin olive oil  
Kosher salt and freshly ground black pepper  
1 quart whole milk  
½ cup heavy cream  
1 tsp. chopped fresh lemon thyme  
1 baguette  
1 whole garlic clove, cut in half

#### Instructions

- Preheat the grill to medium heat.
- Peel the eggplant and cut lengthwise into 1/4-inch thick slices. Slice the zucchini lengthwise into 1/4-inch thick slices. Cut the tomatoes in half lengthwise. Combine 1 tablespoon of the lemon juice and 3 tablespoons of the olive oil with ¾ teaspoon salt and ¼ teaspoon pepper in a small dish. Brush the oil mixture on both sides of the vegetables, arrange in one layer on the prepared grill and grill until golden, about 3 to 4 minutes on each side. Transfer to a cutting board and let cool.
- Meanwhile, line a strainer with cheesecloth and place it over a bowl. Slowly bring the milk, cream and ¼ teaspoon salt to a rolling boil in a heavy 4-quart saucepan over medium heat, stirring occasionally.
- Stir the remaining lemon juice into the milk mixture; reduce the heat to low; simmer, stirring constantly, until the mixture curdles, about 2 minutes. Pour the mixture into the cheesecloth-lined strainer and let it drain for 10 to 15 minutes; discard the liquid. Transfer the ricotta to a bowl. Stir in the lemon thyme and salt and pepper to taste.
- Slice the baguette crosswise 1/3-inch thick. Brush the slices on both sides with the remaining olive oil. Grill the slices, turning them once, until golden. Remove from the grill, rub with the garlic and sprinkle lightly with salt.

- To serve: chop the vegetables into 1/2-inch pieces; top each piece of bread with some of the vegetables and a spoonful of the ricotta.