

NYBG

EDIBLE ACADEMY
TOTALLY TOMATOES WEEKEND



SUNDRIED TOMATOES W/ RICOTTA CROSTINI

Prepared for the Edible Academy Tomato Weekend
by Ora Kemp
Serves 25

Ingredients

- 1 cup sun dried tomatoes (recipe follows)
- 1 cup basil
- 4 cloves garlic
- ½ teaspoons salt
- 14 ounces ricotta cheese
- 1 baguette
- For the Sun-dried Tomatoes
- 3 pounds tomatoes
- Sea salt
- Herbs and spices, to taste
- Olive oil

Instructions

Preheat oven to 160 degrees F. Line a baking pan with parchment paper, do not use foil. Slice tomatoes, lay cut side up and sprinkle lightly with salt and herbs. Turn tomatoes over after about 3.5 hours and continue until dry but still pliable. In a food processor, combine sun-dried tomatoes, basil, garlic, salt and pepper into a food processor. Pulsing until combined, about 15 seconds. Slice the French baguette into 1/2 inch slices and toast to desired level. Spread Ricotta evenly over the crostini, top with sun-dried tomato mixture.