RECIPE

Ricotta and Fruit Crostini with Nutella®

Easy 15 min

INGREDIENTS

for 1 portion

3 slices French baguette, sliced about ¼" thick on a bias
Olive oil
1 tbsp Nutella®
3 tbsp ricotta cheese
lemon zest
Pistachios, finely chopped
2 thin slices of pear
2 thin slices of apple
2 orange segments

To prepare this delicious recipe, 1 tsp of Nutella® per person is enough to enjoy!
STEPS

1. Preheat broiler. Arrange sliced baguette on a baking sheet and drizzle lightly with olive oil. Broil until golden and toasty, flip and broil the other side.

2. In a small bowl, mix together the ricotta and the lemon zest.

3. Spread crostini with Nutella® followed by the ricotta, some chopped pistachios and 2 slices of one fruit. Repeat this last step with each of the fruit.