

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.