

Fig Prosciutto and Ricotta Crostini

<http://unihomemaker.com/2012/10/05/fig-prosciutto-and-ricotta-crostini>

Ingredients:

- 1 baguette, thinly sliced on an angle
- 1/4 cup of olive oil
- 1 cup of ricotta cheese
- 1 teaspoon of lemon zest
- juice from half a lemon
- prosciutto slices, cut in half
- organic baby arugula
- organic brown figs, sliced

Preparation:

Preheat the oven to 375 degrees F. Center the oven rack. Line foil on a baking sheet.

Arrange sliced baguette on the baking sheet. Brush with olive oil and bake for 5-7 minutes. Then turn your broiler on. Broil for 1-2 minutes or until it gets slightly golden brown on the edges.

In a small bowl combine ricotta cheese, lemon zest and lemon juice. Spread the baguette slices with the ricotta cheese mixture. Place half of a prosciutto slice on top of the ricotta spread. Then place a couple of arugula leaves on top of the prosciutto. Lastly, top 3 slices of figs on top of the arugula leaves, overlapping each other. At this point, you can plate and serve.