

Roasted Blueberry Ricotta Crostini

<http://unihomemaker.com/2012/10/29/roasted-blueberry-ricotta-crostini/>

Ingredients:

- 12 ounces of fresh blueberries
- juice from half a lemon, divided (half of the juice for the blueberries & half of the juice for the ricotta cheese)
- 1 tablespoon honey
- a few sprigs of fresh thyme, chopped
- 1 cup ricotta cheese
- Zest of 1 lemon
- 1 baguette, thinly sliced on an angle
- Additional honey, for drizzling

Preparation:

Preheat the oven to 400 degrees F. Place blueberries in a baking sheet. Add lemon juice, honey and thyme. Gently toss the blueberries to coat and roast for 7-10 minutes or until blueberries are soft and almost ready to burst. Be sure to take them out of the oven before they burst. Let the blueberries cool to room temperature.

Place baguette slices in a large baking sheet and bake for 5-7 minutes or until edges are slightly golden brown.

In a small bowl combine ricotta cheese, lemon zest and lemon juice. Mix well and spread the baguette slices with the ricotta cheese mixture. Then spoon the roasted blueberries on top of the cheese. Drizzle with additional honey and serve.

Adapted from Two Peas and Their Pod