



Bruschettas with ricotta and Green Pesto cheese



Ingredients

- 1 baguette
- Henri Willig Organic Biscuit Cheese with Green Pesto
- 250 gram of ricotta cheese
- 1 lemon (rind and juice)
- 250 grams of cherry tomatoes
- 2 cloves of garlic
- 2 tablespoons of oregano
- 4 sprigs of thyme
- Pinch of icing sugar

A crusty bun, a creamy layer of ricotta and on top of that a sunny, toasted topping - these Italian bruschettas bring the feeling of a summer evening in Italy to your table in one bite. Perfect for sharing over drinks with friends, as a light starter to a dinner party or just as a treat for yourself. This bruschetta recipe is simple but special with its combination of fresh, savoury and sweet. Everyone will want to grab a second (or third) of these bruschettas!

Preparation

- 1: Preheat the oven to 200 °C.
- 2: Thinly slice the garlic and halve the cherry tomatoes.
- 3: Put a tablespoon of olive oil in a baking dish and add the tomatoes, garlic, thyme, oregano and icing sugar. Stir well and roast for 30-40 minutes, until the tomatoes are soft and caramelised.
- 4: Drizzle the bread slices with olive oil, salt and pepper and roast them in the oven for 2-3 minutes.
- 5: Grate the lemon and squeeze out the juice. Mix the ricotta with the lemon juice and lemon zest.
- 6: Spread the lemon ricotta over the toasted sandwiches and top with Green Pesto cheese and the roasted tomatoes.

This is how you serve these bruschettas

Want to turn your homemade bruschettas into a real eye-catcher? Don't just serve the bruschettas on their own, turn them into a feast by giving them a place on a generous serving board. Start by laying out the cheeses and alternate in shape and texture: cubes, ribbons or slices. Then fill the board further with colourful trays full of olives, dips and sweet toppings such as honey or a creamy cheese dip. Fresh fruit and crunchy vegetables bring freshness, while toasts and nuts provide that final full, cosy look. This creates a board that is not only pleasing to the eye, but also guarantees an evening of tasting, sharing and enjoying.

Besides this creamy ricotta bruschetta, you can also opt for a more luxurious burrata bruschetta, where the soft, creamy burrata melts on your warm bun and gives it an extra creamy flavour. For those who like classic, the tomato bruschetta is perfect: fresh, juicy and full of flavour, often finished with a touch of basil and a dash of olive oil. Together, these three variants form a colourful bruschetta trio, ideal to serve as appetisers or light lunches, allowing everyone to discover their favourite flavour.



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Which tomatoes do you put in bruschetta?

For bruschetta, it is best to choose tomatoes that are juicy, have plenty of flavour and are not too watery. These tomatoes are a good choice for your bruschettas:

Roma or vine tomatoes: firm, sweet and less moist than regular tomatoes. Ideal for slicing without making the bread too wet.

Cherry or cherry tomatoes: small, sweet and full of flavour; nice to halve or cut into quarters for a colourful topping.

Plum or plum tomatoes: similar to Roma, are firm and less juicy, making them perfect to keep on bruschetta.

Tip: Cut the tomatoes into small pieces and drain any excess liquid before putting them on the bread. This will keep the bruschetta nice and crispy.

This recipe was commissioned by [Cyn In Cooking](#).
