

FRUIT BRUSCHETTA

SERVES 8 Adapted from *Bon Appétit*

Combine fruit, 2 tbsp sugar, 2 tbsp olive oil, vanilla extract, and a pinch of salt. Let sit for approx 15 min.

Whisk ricotta and 2 tbsp sugar until smooth.

Spread ricotta on toasted baguette slices. Top with a slice of plum and half a cherry. Drizzle with juices from fruit, optional.

DEEDEE'S NOTES:

- Fruit and ricotta may be prepared 1 day in advance. Cover each and chill. Bring fruit to room temperature prior to serving.
- If fresh cherries are not available, frozen or canned can be substituted.
- Recipe also works with 2 cups strawberries, cored and halved, and 2 cups blueberries.



INGREDIENTS

4 black plums or nectarines, halved, pitted, thinly sliced
2 cups cherries, pitted, halved
4 tbsp sugar, divided
2 tbsp olive oil, divided
1 tsp vanilla extract
Salt
1 cup whole-milk ricotta
1 baguette, sliced, toasted

Because of the sweetness, this appetizer is especially good for a brunch menu.