

GUASTELLO'S VILLAGE MARKET

Peach, Prosciutto & Ricotta Crostini

Makes 12 servings

Ingredients

12 slices of ciabatta bread
1 ripe peach
12 tablespoons fresh ricotta (preferably sheep's milk)
Freshly ground black pepper
4 thin slices prosciutto
Honey

Grill bread slices.

Halve, pit, and thinly slice peach.

Spoon about 1 tablespoon ricotta onto each toast and sprinkle with ground pepper. Tear prosciutto into feathery pieces and drape a few slices over ricotta on each. Drizzle each with honey and top with 2 peach slices.

Credit: gimmesomeoven.com