



Ricotta and cherry tomato confit bruschetta

20'
Hands on

60'
Cook Time

8
Portion(s)

1
Difficulty



Ingredients

- 60 ml olive oil
- 2 clove(s) of garlic, minced
- 1 tablespoon(s) granulated sugar
- 500 g cherry tomatoes
- salt
- pepper
- 250 g ricotta
- lemon zest, of 1/2 lemon
- 10-12 slices bread, baguette

To serve

- olive oil
- basil, fresh, for serving

Διατροφικός πίνακας

Nutrition information per portion

300 Calories (kcal)	17.0 Total Fat (g)	6.6 Saturated Fat (g)	22.0 Total Carbs (g)
15%	24%	33%	8%
4.9 Sugars (g)	14.0 Protein (g)	1.9 Fibre (g)	1.5 Sodium (g)
5%	28%	8%	25%

Method

- Preheat oven to 150* C (300* F) Fan.
- Combine the olive oil, garlic, fennel seeds, sugar, cherry tomatoes, salt and pepper in a [bowl](#).
- Transfer to a [baking pan](#) lined with parchment paper. Bake for 1 hour, until they soften and caramelize.
- When ready, remove from oven. Reserve the juices that were released and let the cherry tomatoes cool a little.
- Combine the ricotta and lemon zest and generously season with salt and pepper.
- Heat a [grill pan](#) and toast the bread slices on both sides to give them grill marks.
- Spread the ricotta mixture over the bread slices.
- Cover with the cherry tomatoes and drizzle their reserved juices.
- Drizzle with some olive oil and top with basil leaves.