



## **Kale, Ricotta, Fresh Plum Crostini**

Yields 6-8 crostini

- 1 bunch Tuscan Kale, finely chiffonade
- 1 lemon, juiced
- 1 shallot, thinly sliced
- 1 Tablespoon extra virgin olive oil
- salt to taste
- 2 black plums, cut into quarters
- 1 cup fresh ricotta
- 1 baguette
- 3 Tablespoons olive oil
- salt and pepper to taste

### METHOD:

In a medium bowl mix together the chiffonade kale with lemon juice, shallot, olive oil and salt. Let sit and marinate for 10 minutes.

Preheat oven to 350 degrees. Cut the baguette into ½ inch thick rounds and spread evenly onto a sheet pan and drizzle with olive oil, salt and pepper.

Toast in the oven until golden brown.

To assemble crostini, smear each piece of bread with a generous layer of fresh ricotta and top with kale and finish with a quarter of plum and serve.

As an alternative, to create a salad, just toss together all ingredients except ricotta (omitting the baguette) and spoon fresh ricotta onto a salad plate and top with kale and plums that have been tossed with the lemon juice and olive oil.