

ROASTED CHERRY TOMATO & RICOTTA BRUSCHIETTA

INGREDIENTS

300gms multicolored cherry tomatoes
2 garlic cloves, thickly sliced
5 tablespoons extra-virgin olive oil, plus
more for drizzling
Salt & Pepper
4 thin slices of pancetta
32 sage leaves
1 pound fresh ricotta cheese
8 slices of country bread, cut 1/4-inch
thick and toasted
Flaky sea salt, for serving

METHOD

STEP 1:

Preheat the oven to 190C°. In a bowl, toss the tomatoes with the garlic and 1 tablespoon of the olive oil; season with kosher salt and pepper. Transfer the tomatoes to one side of a parchment-lined baking sheet and lay the pancetta slices out on the other side. Bake for 25 minutes, until the pancetta is crisp. Transfer the pancetta to paper towels to drain, then crumble.

Step 2

Roast the tomatoes for about 10 more minutes, until bursting and lightly caramelized. Transfer the tomatoes and any rendered fat from the pancetta to a bowl.

Step 3

Meanwhile, in a small skillet, heat the remaining 1/4 cup of olive oil over moderately high heat. Add the sage and fry until bright green and crisp, 30 to 45 seconds. Drain the sage on paper towels; reserve the oil for another use.

Step 4

Spread the ricotta on the toasts and top with the tomatoes and crumbled pancetta. Drizzle with olive oil, sprinkle with sea salt and pepper and top the toasts with the sage leaves. Serve immediately.

THE COOKERY

by The Secret Jozi Chef