

# Broccoli, Ricotta Bruschetta

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## Ingredients:

Knob of butter  
4tbsp extra virgin olive oil  
120gms broccoli  
1 clove garlic  
pinch dried chilli  
100gms ricotta cheese  
parmesan shavings  
salt & pepper  
12 slices of baguette  
extra virgin olive oil  
1 clove garlic

## Directions:

Bring some salted water to the boil. Cook the broccoli for 2-minutes until starting to go tender. Drain and set aside. In a frying pan heat the olive oil and knob of butter, then add the finely sliced garlic and the dried chilli. As soon as the garlic begins to brown add the broccoli to the pan and pan fry for 2-3 minutes.

To prepare the ricotta season fresh ricotta with salt and pepper and a drizzle of extra virgin olive oil.

Toast the bruschetta in a hot pan and then rub with cut clove of garlic and drizzle with olive oil.

To serve top the bruschetta with some ricotta cheese and pile on some hot broccoli, top with parmesan shavings.

THE  
COOKERY

by The Secret Jozi Chef

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