

Broccoli, Ricotta Bruschetta

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

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

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