



LEMON RICOTTA
BRUSCHETTA
with
PROSCIUTTO
& SPRING THINGS

Trefethen

LEMON RICOTTA BRUSCHETTA

with PROSCIUTTO & SPRING THINGS



SPRING THINGS INGREDIENTS

1/2 cup S.I.N. Rosé or water
1/2 cup red wine vinegar
1/4 cup sugar
1 ½ Tbsp honey
1 ½ tsp fine sea salt
1/4 tsp red pepper flakes (optional)
1 lb English peas, shelled & blanched
1 lb fava beans, shelled & blanched
Trefethen extra virgin olive oil
2 large red spring onions, tops removed,
cut lengthwise & into thin half-moons
salt and pepper to taste

LEMON RICOTTA INGREDIENTS

1 cup fresh ricotta cheese
zest & juice of half a lemon
salt and pepper to taste

BRUSCHETTA INGREDIENTS

1 baguette cut at an angle in ½-inch
pieces, baked or grilled until crisp
(about 20 pieces)
1/4 lb prosciutto, thinly sliced
fresh pea tendrils (optional)
flaky salt & freshly ground pepper

PROCEDURE

1. To make the “spring things”, combine the S.I.N. Rosé, vinegar, sugar, honey, salt, and red pepper flakes into a pot large enough to hold the onions. Bring to a boil over medium heat, add onions, and bring to a boil again. Remove from heat and let stand at room temperature at least 4 hours before serving to allow flavors to meld and onions to pickle slightly.
2. Place the blanched legumes into a bowl. Season with olive oil and salt and pepper, mashing with the back of a fork until a smooth-chunky consistency is reached. Adjust seasoning to taste and set aside.
3. To make the lemon ricotta, place all ingredients into a bowl and mix well. Add salt and pepper to taste.
4. To serve, top each slice of grilled baguette with lemon ricotta and mashed peas and arrange on your favorite platter. Artfully top each piece with pickled onions, prosciutto, and pea tendrils. Drizzle the entire dish with olive oil, pickling liquid, and season with flaky salt and fresh pepper. Enjoy!

TREFETHEN WINE PAIRING

S.I.N. Rosé: Abounding aromas of fresh, crisp watermelon and pomegranate are layered with hints of white cherry and floral notes. The wine delights as it plays on your palate with its balanced acidity and a mouthwatering finish.