

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Trio of Ciabatta Bruschetta with Fresh Made Ricotta with 4 Toppings

BY CHEF JOEY ALTMAN

Fresh Made Ricotta

Ingredients

½ gallon whole milk
1 cup cream
2 tablespoons vinegar
or lemon juice
2 teaspoons Kosher salt
Cheese cloth

Directions

In this recipe the Ricotta is made with whole and the optional addition of cream for added richness. This recipe produces a cheese that is wonderful eaten fresh or chilled and stored for up to 3 days. In Southern Italy, it can also be found dried as “ricotta salata”, smoked as “ricotta affumicata” or coated with peperoncino “red hot pepper”.

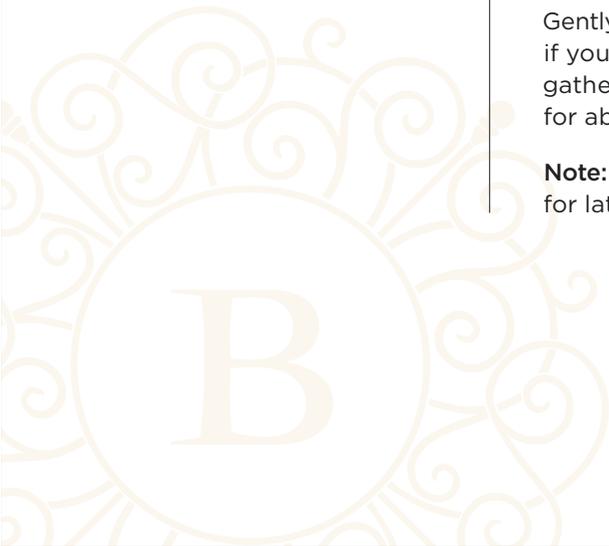
Put the milk, cream, vinegar and salt in a heavy bottom pot. Stir to mix well. Gradually bring to a simmer, about 200°F, turning the heat off as soon as the milk begins to foam up.

Let the milk cool to about 100°F, (you can use an ice or cold water bath to speed the cooling process, if necessary).

Then, using a perforated metal skimmer, slowly and gently circle the pot in one direction (so slowly that it takes about 20 seconds to make a turn around the pot) and watch as the milk begins to separate into curds and whey. Continue the slow, gentle stirring motion with the skimmer, moving the curds towards the center of the pot, until you have collected a big pile of curds in the center, with the whey surrounding them.

Gently and slowly pour off the whey into a cheese cloth lined colander, if you want to catch every stray curd. Using the metal skimmer, gather the curds, disturbing them as little as possible, and let drain for about 10-15 minutes. The longer it drains the thicker it will get.

Note: The ricotta can be used right away or put away in the refrigerator for later use. It is best used within 2-3 days, kept refrigerated.



B

Continued on next page

Topping #1

Roasted Strawberries with Balsamic Vinegar, Vanilla and Black Pepper

Ingredients

Pint of strawberries, sliced
or quartered

2 tbsp. balsamic vinegar

¼ tsp. black pepper

½ tsp. salt

1 tsp. vanilla

Reserve a couple strawberries,
cut in small dice for garnish

Directions

Preheat oven to 350°F.

In a medium size mixing bowl toss the cut strawberries with the vinegar,
salt, black pepper and vanilla.

Place the strawberries on baking pan lined with parchment paper.

Bake in the oven for about 15 minutes.

Add over top of toasts smeared with fresh ricotta.

Chop fresh strawberry and place over top of roast strawberries.

Garnish with another crack of black pepper.

Topping #2

Wild Mushrooms with Smoked Sea Salt

Ingredients

2 cups chopped crimini
mushrooms

1 cup chopped fresh
chanterelles or any edible
wild mushroom

¼ cup olive oil

1 large shallot, minced

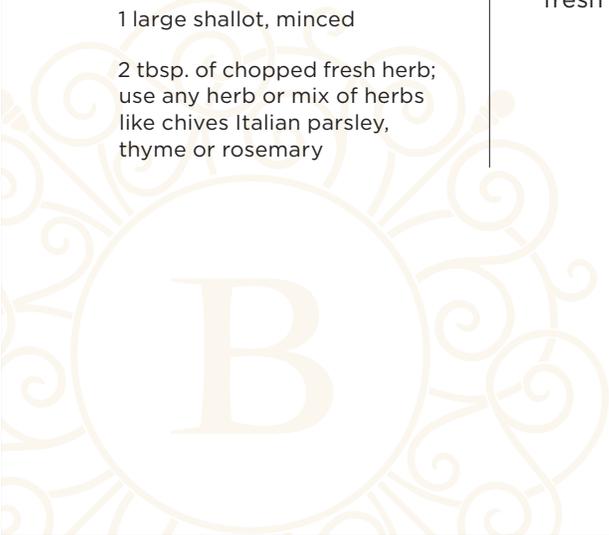
2 tbsp. of chopped fresh herb;
use any herb or mix of herbs
like chives Italian parsley,
thyme or rosemary

Directions

Cook everything together in a sauté pan on medium-high heat,
stirring frequently, until lightly brown.

Season the mixture with smoked sea salt, the chopped fresh herbs
and fresh ground black pepper to taste.

Place a nice mound of mushroom mixture on toasts smeared with
fresh ricotta.



B

Continued on next page

Topping #3

Roasted Tomato

Ingredients

5 Roma tomatoes halved and seeded

Extra virgin olive oil, just enough to coat the tomatoes

Salt and pepper to taste

Juice of one lemon

1 tbsp. crushed Calabrian chiles

Directions

Toss tomato halves in a bowl with the oil, salt and pepper.

Place the tomatoes on baking pan lined with parchment paper.

Bake in the oven for about 15 minutes. Remove from the oven and allow to cool.

Peel off the tomatoes' skin, then dice them and place them in a small mixing bowl.

Season the tomatoes with Calabrian chili, lemon juice and salt and pepper to taste

Place a mound of the mixture on toasts smeared with fresh ricotta.

Garnish with chopped chive and parsley.

Topping #4

Asparagus/Mint/Garlic Chips

Ingredients

1 bunch of thin asparagus, with the tough bottom part trimmed off

Some olive oil to coat

5 large cloves of garlic, sliced thinly

½ cup olive oil for cooking the sliced garlic

¼ cup mint leaves, about ½ a bunch

Juice of 1 lemon

Salt and pepper to taste

Directions

Toss the asparagus in some EVOO and season with a little salt and pepper then grill on high heat for 2-3 minutes. Allow to cool then chop fine and place in a medium mixing bowl.

Make garlic chips by frying the garlic slices in the olive oil on medium-low heat, stirring frequently, until light golden brown. Drain and save the oil. Once cool they should be crisp and sweet.

Mix asparagus with the mint, lemon juice, garlic chips, half of the garlic olive oil and season to taste with salt and pepper.

Top toasts smeared with fresh ricotta.