



Crostini w/ Walnut Pesto, Ricotta & Cherry Tomatoes

Ingredients

- 1 green walnut in syrup, sliced
- 2 tbsp olive oil
- 2 tbsp marjoram leaves or flowering heads
- 1 tsp fresh-squeezed lemon juice
- sea salt & ground white pepper to taste
- sliced toasted bread
- cherry tomatoes
- ½ cup ricotta
- 1 tbsp walnut pieces

Special Equipment

- mortar & pestle or blender
- citrus juicer

How-to

Prepare Pesto

1. With a mortar and pestle or blender, grind up the green walnut, olive oil, lemon juice, half of the marjoram, salt and pepper. Consistency should be like a paste/pesto but can be chunky and textured if you like

Assemble

1. Coat sliced toasted bread with a thick covering of ricotta. (You can hollow out some of the bread to provide some depth for the ricotta and pesto but not necessary)
2. Add the walnut pesto and sprinkle the ground walnuts and remaining marjoram equally over the bread. Top with whole or sliced cherry tomatoes

Wine Suggestion - Serve with a dry, minerally white wine