

Grilled Toast with Rainier Cherries, Prosciutto, Ricotta and Tarragon

Ingredients:

1 large baguette or other rustic white bread cut into 12 slices

15 ounces fresh ricotta cheese

1 ½ cup pitted and halved Rainier Cherries

6 sprigs of tarragon with leaves hand torn

6-8 extremely thin slices of prosciutto

1 tbsp. sherry vinegar

good quality olive oil

Salt and pepper



8/6/13
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To Make:

Brush or drizzle the bread slices with olive oil

Heat charcoal or gas grill & grill the bread until lines are present about 2-4 minutes per side.

Spread 2 tbsp. of ricotta over each piece of toast and tear the tarragon over the cheese.

Arrange the prosciutto and cherries on top of the toast and drizzle a few drops of vinegar and olive oil.

Finish with salt and pepper.