

Crostini with Prosciutto and Figs

1 c. Fresh figs, stemmed & chopped (dried figs can be used if fresh figs are not available)
1 package Citterio Fresco® Prosciutto
1 French baguette, sliced 1/4 thick
1 tsp Lemon zest
1 tbsp Extra Virgin Olive Oil

3/4 c tawny port
1 tsp Orange zest
1/2 c Ricotta cheese
Crushed Black Pepper (to taste)

Preheat oven to 325° F. Brush slices with extra virgin olive oil. Place slices on ungreased baking sheet. Bake until crisp and lightly browned; about 3 to 4 minutes - or you can press on a Panini press to obtain grill marks (as in photo shown). Remove from the oven and cool. Bring figs and port to a simmer in a small saucepan over medium-low heat. Simmer figs until they are tender and absorb the port; about 10 to 12 minutes. Or, if you prefer, marinate figs in port for 1 hour. Remove from the heat and allow to cool. Mix orange zest, lemon zest and ricotta cheese. Add cracked black pepper to taste. Spread mixture on to each crostini. Fold Prosciutto over ricotta cheese mixture. Top with a spoonful of fig and port mixture.