



## RECIPE

# Fall Apple Bruschetta

## INGREDIENTS

- 1 yellow onion
- 3 gala apples
- 4 tablespoons extra virgin olive oil
- 2 teaspoons Diamond kosher salt
- 2 tablespoons apple cider vinegar
- 2 sprigs thyme
- 16 ounces whole milk ricotta
- 1 baguette

## INSTRUCTIONS

- 01 Preheat the oven to 450° Fahrenheit. Begin by coring and dicing the apples into approximately 1-inch cubes. Peel the onion, then slice it in half lengthwise. Trim the ends, then cut the onion into thin slices, running the knife lengthwise through the onion from pole to pole. Lastly, slice the baguette into ½-inch slices, drizzling with olive oil and placing in a single layer on a cookie sheet. Set aside.
- 02 In a skillet, add the olive oil and warm over medium heat. Add the onions and the salt, stirring occasionally, until the onions have caramelized – about 15-20 minutes. Add the apple cider vinegar, and gently scrape up any caramelized bits of onion on the bottom of the pan. Add the apples and the two sprigs of thyme. Reduce the heat to low and cover the pan. Allow to cook until the apples are very tender, about 20 minutes.
- 03 Once the apples are soft, remove the pan from the heat and take out the thyme sprigs. Place the baguette slices into the oven and toast until golden, approximately 15 minutes, flipping the bread halfway through.
- 04 To assemble, spread a tablespoon or two of ricotta on each piece of toast. Top with a dollop of the apple bruschetta, and garnish with extra thyme.