

# Roasted Carrot Crostini

## with Honeyed Ricotta

The flavors of the Middle East, earthy roasted carrots and sweet, creamy ricotta create something special in this easy crowd-pleasing starter.

### **Ingredients:**

- 2 lb. multicolor carrots, peeled and trimmed
- 4 Tablespoons extra-virgin olive oil; more for drizzling
- 3 Tablespoons dukkah spice (see recipe below)
- Kosher salt and freshly ground black pepper
- 1 lb. ricotta (about 2 cups), at room temperature
- 2 teaspoons honey; more to taste
- 1 baguette, cut into ½-inch diagonal slices, toasted (about 20 pieces)
- Flaky sea salt, for serving

### **Directions:**

Toast baguette slices (see below).

Position a rack in the center of the oven, and heat to 400 degrees F.

Place the carrots on a large rimmed baking sheet, and toss with 3 tablespoons of the olive oil, 3 tablespoons of the dukkah, 1 teaspoon kosher salt, and ½ teaspoon freshly ground pepper until well coated. Roast until fork-tender, 35–40 minutes, stirring halfway through.

Meanwhile in a medium bowl, mix the ricotta, honey and the remaining 1 tablespoon olive oil, ½ teaspoon kosher salt, and ¼ teaspoon pepper.

When the carrots are cool enough to handle, cut into 1/2 -inch pieces, and transfer to a medium bowl (I cut the carrots into small pieces).

Spread a slice of baguette with 1 ½ to 2 tablespoons of the honeyed ricotta mixture onto each toast. Top with several pieces of carrot, and garnish with flaky sea salt. Repeat with the remaining bread and topping.

Transfer to a platter, drizzle with olive oil and serve.

Makes 8 - 10 servings

### **Directions Toast Baguette:**

Preheat oven to 425 degrees.

Cut baguette into ½-inch diagonal slices. Place bread on a foil covered baking sheet and brush the bread lightly, one side only, with a small amount of olive oil (about 1 tablespoon olive oil).

Bake 8-10 minutes until lightly toasted.

Remove from oven and cool.

### **Dukkah (dook-ah) Spice:**

A blend of nuts, seeds and spices.

1/4 cup chopped hazelnuts

2 Tablespoons whole coriander seeds

1 Tablespoon whole cumin seeds

1 ½ teaspoons whole fennel seeds

¾ teaspoon black peppercorns

2 Tablespoons white sesame seeds (or purchase already toasted sesame seeds)

Position a rack in the center of the oven and heat to 350 degrees.

Spread the hazelnuts on a rimmed baking sheet.

Spread the coriander, cumin, fennel seeds and black peppercorns on another rimmed baking sheet.

Toast the nuts and spices until fragrant and lightly golden; about 4 minutes for the seeds and 7 minutes for the hazelnuts.

Toast the sesame seeds (if not already toasted) on another baking sheet for about 4 minutes.

All three trays can be toasted at the same time – watch the time on the seeds/peppercorns and the sesame seeds.

Let cool on the baking sheets and then combine the hazelnuts, coriander, cumin, fennel and black peppercorns in a spice grinder. Pulse until medium grind.

Stir in the sesame seeds (do not grind).

Store in an airtight container in the refrigerator.

Yield: about 1 ¼ cup

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