

Pumpkin, Ricotta and Sage Bruschetta from Urban Sacred Garden



The simple flavors of a season, when appropriately combined, set the mood for a meal and an evening. This bruschetta is lovely anytime of year, but is absolute perfection when set against a cool Autumn evening with friends using the fresh Pumpkins of the season. Earthy Sage set against sweet Pumpkin, mildly salty Ricotta and the sharp bite of Fig Balsamic set on a crisp toast create little bites of heaven. Preparation is easy, with minimal hands on time, making it an ideal appetizer on those

nights when you're hurried, or when you have leisurely time to enjoy. Yield: About 20 Pieces

INGREDIENTS

- 1/2 Pie Pumpkin, diced
- 3 Tbsp Extra Virgin Olive Oil + extra for brushing French Bread Rounds
- Fresh Ground Sea Salt
- Fresh Ground Black Pepper
- 10 Fresh Sage Leaves, finely chopped
- 1 Cup Ricotta Cheese
- French Bread, cut into rounds*
- 1/8 Cup Fig Balsamic Vinegar (or other Balsamic of choice)

*You can usually purchase pre-cut and baked rounds; or buy a French loaf, slice on the bias into 1/2 inch rounds, brush with Extra Virgin Olive Oil and broil for 1-2 minutes on each side until browned.

DIRECTIONS

1. Preheat oven to 400 degrees. In a roasting pan toss together diced Pumpkin, Olive Oil, Sea Salt and Pepper. Place in the oven and roast for about 30 minutes until Pumpkin is browned around the edges. (Note: If you toast your own French Bread Rounds switch oven to Broil after removing Pumpkin.)
2. Remove Pumpkin and allow to cool for about 5 minutes. In a medium bowl combine Pumpkin, Sage and Ricotta. Add some Salt and Pepper to taste.
3. Lay French Bread Rounds on a platter. Scoop small portions of Pumpkin Ricotta mixture onto each French Round. Drizzle the tops of each piece with Balsamic Vinegar. Grind a little Fresh Pepper on top. Eat fresh. Enjoy!