



BRUSCHETTA WITH CHERRIES, WILTED BITTER GREENS AND GINGER COMPOTE

Categoria: Appetizers **Difficoltà:** molto facile 🍴

Ingredienti per 4 serves

- 160 g sliced country bread
- 80 g cow's milk caprino cheese

Cherry ginger compote:

- 300 g cherries
- 130 g sugar
- 25 g marinated ginger (sold in Asian specialty shops)

Wilted bitter greens:

- 100 g cleaned catalogna chicory
- 50 g leaf chicory
- 50 g cleaned dandelion leaves
- 20g rocket, cleaned
- 1 clove of garlic
- chili pepper
- extra virgin olive oil
- salt

Method:

To make the cherry ginger compote, pit the cherries and cut them in half.

Weigh 260 g and put them in a saucepan with the sugar and ginger.

Cook on low heat; when the sugar has dissolved, turn up the heat; cook for 6-7 minutes, then remove the cherries and let the sauce thicken for 4-5 minutes.

Then prepare the wilted greens: cook the leaf chicory, dandelion, and catalogna chicory in boiling salted water for 2 minutes, drain, and chop.

Saute the chopped greens for 4-5 minutes in a frying pan with a clove of garlic, a little oil, salt, and a small piece of chili pepper, adding the rocket towards the end.

Whisk the caprino cheese with a little oil to make it creamy.

Toast the bread and garnish with the wilted bitter greens, then add the cherry ginger compote and its sauce, and finally, top with a dollop of creamy caprino cheese.

Enjoy it's from Europe!

