

Vino Cotto Onion Bruschetta with Ricotta

By Maggie Beer

4 Servings

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INGREDIENTS

- 3 medium red onions
- 1 teaspoon sea salt
- 4 ½ tablespoons extra virgin olive oil
- 1 tablespoon Vino Cotto
- 4 slices ciabatta or sourdough (depending on size of base you are after)
- 1 clove garlic, cut in half
- 120gms Ricotta
- Sea salt & freshly cracked black pepper to season
- Extra olive oil to serve

METHOD

1. Preheat a fan forced oven to 220°C.
2. Leave the core attached to the onions, peel them and cut into wedges, lengthways in eighths.
3. Place the onions onto a baking tray with 1½ tablespoon extra virgin olive oil and sea salt and place into the pre-heated oven and bake for 20 to 25 minutes or until slightly burnished on the edges.
4. Remove from oven and add Vino Cotto, orange and thyme. Return to oven for 10 to 15 minutes.
5. Then remove the onions from the oven and drizzle with 1 tablespoon of extra virgin olive oil. Set aside and keep warm.
6. To make bruschetta base, heat cast iron griddle pan to very hot, then sear both sides of the bread to show grill marks.
7. Immediately rub each side with cut garlic and drizzle with remaining 2 tablespoons of extra virgin olive oil.
8. Divide the cooked vino cotto onions between the 4 slices of grilled bread, top with the ricotta, season to taste and drizzle with extra olive oil and serve.