



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Easter Crostinis

**Hero ingredients: Strawberries**

**Ingredients: Fresh Strawberry w/ rosemary balsamic reduction**

**Topping #1**

- 1 baguette, sliced
- 2 c of Strawberries
- Strawberry tops
- 1 c balsamic vinegar
- 1 handful of fresh rosemary, thyme, or basil
- 1 c ricotta
- Lemon zest
- Salt, to taste
- Black Pepper, to taste

Allergens: Strawberries, Dairy, Wheat

**Directions**

Start your oven to 375 degrees. While the oven is heating up, slice your baguette into ½"-1/4" thick slices. Lay out on a sheet pan with parchment and drizzle with olive oil and salt and bake for 10 minutes (make sure to turn them). Once crispy, remove and let cool to room temperature.

In a small pot, add your balsamic vinegar, any leftover strawberries or tops, a handful of rosemary, and some lemon zest. Let the mixture reduce for 20 minutes or until reduced by half.

Top your crostinis with some ricotta, strawberries (sliced or diced), a drizzle of your balsamic reduction, and salt and pepper to taste!