



Honey Roasted Pumpkin Bruschetta with Fennel Salad and Walnut Crostini

A Wine Paired Affair

INGREDIENTS

12 tablespoons ricotta cheese

12 slices of walnut bread

6 tablespoons olive oil, divided

Sea salt, to taste

1 pound fresh pumpkin, peeled and diced small

2 ounces honey

$\frac{1}{4}$ teaspoon freshly grated cinnamon

Salt and pepper, to taste

2 small heads of fennel, thinly sliced

$\frac{1}{2}$ small red onion, finely sliced

Juice of 1 lemon

Suggested Wine Pairing:

Flat Creek Estate Moscato Secco

DIRECTIONS

In a large mixing bowl, whip the ricotta until smooth. Refrigerate until ready to assemble.

Preheat an oven to 375°F. Lay the slices of bread on a sheet pan, drizzle with 2 tablespoons olive oil and sprinkle with sea salt. Place in the oven until toasted and crisp, then remove and allow to cool.

Lower oven to 350°F. In a mixing bowl, combine the diced pumpkin, honey, 1 tablespoon olive oil, cinnamon and salt and pepper to taste. Toss well and place on a baking tray. Bake in oven until the pumpkin is tender, approximately 20 minutes. Remove and cool to room temperature.

Meanwhile, place fennel and red onion in a chilled bowl, drizzle with 3 tablespoons olive oil, lemon juice, and salt and pepper to taste. Toss and set aside.

To serve, spread 1 tablespoon of ricotta cheese on each of the crostini and top with 1 tablespoon of the pumpkin mixture. Place two pumpkin bruschetta on each of six plates and equally divide the fennel salad among them. Serve at room temperature.

Pair with Flat Creek Estate Moscato Secco - txhc.wine/Moscato