



# Mint and Sumac Ricotta Crostini with Cucumber Curls

SERVING 6 TO 8

Bright and refreshing, these crostini are as delicious as they are adorable, with mini cucumber slices curled on top. The mint adds a refreshing note to the creamy cheese and citrus-forward sumac, making the best topping for toasted baguette crostini. Perfectly paired with a sparkling wine, with its tart and lively effervesce and fruity notes, this makes for a lovely afternoon snack with friends, or as part of a larger spread of appetisers when hosting a crowd.

## Tasting notes - Secret Society Frizzante NV

*Crisp and dry, our Secret Society Frizzante is the perfect everyday bubbly! A mysterious blend of 5 aromatic white grapes, it's bursting with floral notes and aromas of orchard fruits. Lively and refreshing on the palate with flavours of green apple, peach, lime zest and pink grapefruit. Perfect when paired with good food and great friends.*

## Ingredients

1 baguette	Zest of one lemon
¼ cup extra virgin olive oil	2 cups ricotta cheese
3 mini cucumbers	2 tbsp ground sumac
10 large mint leaves	1 tsp sea salt
1 small garlic clove	Fresh ground black pepper



## Directions

Slice the baguette into thin slices about  $\frac{1}{2}$  to  $\frac{3}{4}$  inch **thick**. Place on a baking sheet and brush one side with the olive oil. Place in the oven and turn it to broil. Broil for **3—5 minutes**, until golden and crisp. Keep an eye on them while in the oven, as every oven preheats at a slightly different speed — the intention is to allow the bread to toast while the oven warms, and then brown on top. There is no need to preheat as this will cause the top to brown too quickly and leave the underside soft. Remove from the oven and set the crostini aside.

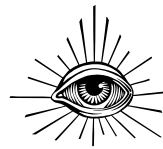
Using a peeler, thinly slice the cucumber to make long thin strips. A Y peeler is best for this, but any peeler will work. Tightly roll up the cucumber strips into a coil and place end-down on their side in a small shallow bowl. Repeat with the remaining cucumbers, so the coils fit tightly in the bowl. Add enough cold water to cover the cucumber and place in the fridge.

Layer the mint leaves on top of each other to make a small stack, roll it up like a cigar and slice thinly, then chop to mince the mint. Grate the garlic clove and add to a small mixing bowl along with the mint and half the lemon zest. Add in the ricotta, sumac, and sea salt. Mix until fully combined and the spices are evenly distributed in the ricotta.

Generously spread the ricotta mixture on each crostini. Remove a cucumber coil from the water and gently tap dry. Carefully uncoil into a curl and place on top of the ricotta, repeat with the remaining cucumber coils. Sprinkle with fresh ground black pepper and the remaining lemon zest.

Place on a serving platter and serve immediately.

Once assembled, these are best enjoyed the day they are made. The ricotta will store in an airtight container for up to one week in the fridge and the crostini will store in a resealable bag for up to **3 days**.



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## Society Frizzante

**Vintage:** Non-vintage

**Vineyard:** Kaleden, Naramata, Osoyoos

**Style:** Crisp, dry, aromatic