



## **Beet Bruschetta with Easy Apricot Agrodolce**

*Crostini layered with white chocolate ricotta, beets and sweet/sour apricots*

- 1/2 baguette bread
- 2 Tablespoons olive oil, divided
- 3 Tablespoons dried apricots, chopped
- 1-1/2 teaspoons honey
- 1-1/2 teaspoons apple cider vinegar
- 1 (3 to 4 ounce) cooked red beet, peeled, diced
- 2 teaspoons olive oil
- 1/2 cup ricotta cheese
- 1/2 small lemon, juice and zest
- Salt and pepper to taste
- 1-ounce white chocolate
- 4 Tablespoons small curly parsley leaves

**Prepare Crostini:** Place rack inside shallow baking pan.

Slice baguette on a bias about 1/4 inch thick into 12 slices. Brush bread on both sides with olive oil; place on rack in baking pan; bake in 350-degree F oven for 10 minutes or golden brown. Remove from oven. Cool.

**Prepare Easy Apricot Agrodolce:** In a small bowl, combine apricots, honey, and apple cider vinegar; set aside.

**Diced Beets:** Lightly toss cooked beet pieces with olive oil. Set aside.

**Prepare Cheese Spread:** In a medium sized bowl, mix ricotta cheese, lemon juice, and lemon zest. Season to taste with salt and black pepper. In microwave safe bowl, melt white chocolate in microwave oven at medium heat for 1 minute or until melted. Whisk melted chocolate into ricotta mixture.

**To Assemble:** For each crostini: Spread ricotta mixture on slices of toasted crostini; top with several pieces of beets and apricots; garnish with several parsley leaves.  
Serves: 12 crostini

**Recipes Inspired by:** Maria Dietz, Sous Chef Hershey Hotel for Chef Demonstration for Chocolate Covered February

**About the Recipe:** Crisp toasted Italian bread slices are spread with white chocolate flavored ricotta cheese, topped with tender red beets, sweet/sour diced dried apricots, and fresh green parsley leaves. What a delightful new appetizer to serve!

**According to Wikipedia,** Agrodolce is a traditional sweet and sour sauce in Italian cuisine. Its name comes from "agro" and "dolce". Agrodolce is made by reducing sour and sweet elements, traditionally vinegar and sugar.