



ROASTED GRAPE AND RICOTTA CROSTINI

with Salami

We had no idea when we bought the house that it came with a vineyard, but it was the perfect gift. Every September, right around my birthday, there is the grape harvest. One year our vintner, Manolo, left the most gorgeous arrangement of our grapes on the terrace table. It took my breath away. I made all sorts of things with them—12 pounds of grapes go a long way—including this aperitivo accompaniment. 🍷 Serves 8 to 10

1 pound red seedless grapes
½ cup plus 2 tablespoons extra virgin olive oil, divided
1 teaspoon salt, plus more for the ricotta
30 (1-inch) slices of rustic, hearty bread, cut into 3-inch pieces
1 ½ cups fresh ricotta
Freshly ground black pepper
30 thin slices hard salami

Preheat the oven to 350°F. Place the grapes on a baking sheet lined with parchment paper, and drizzle them with 2 tablespoons olive oil and 1 teaspoon salt. Roast for 30 minutes until they are softened but not dried and set aside to cool. The grapes will look plump and they deflate once they cool.

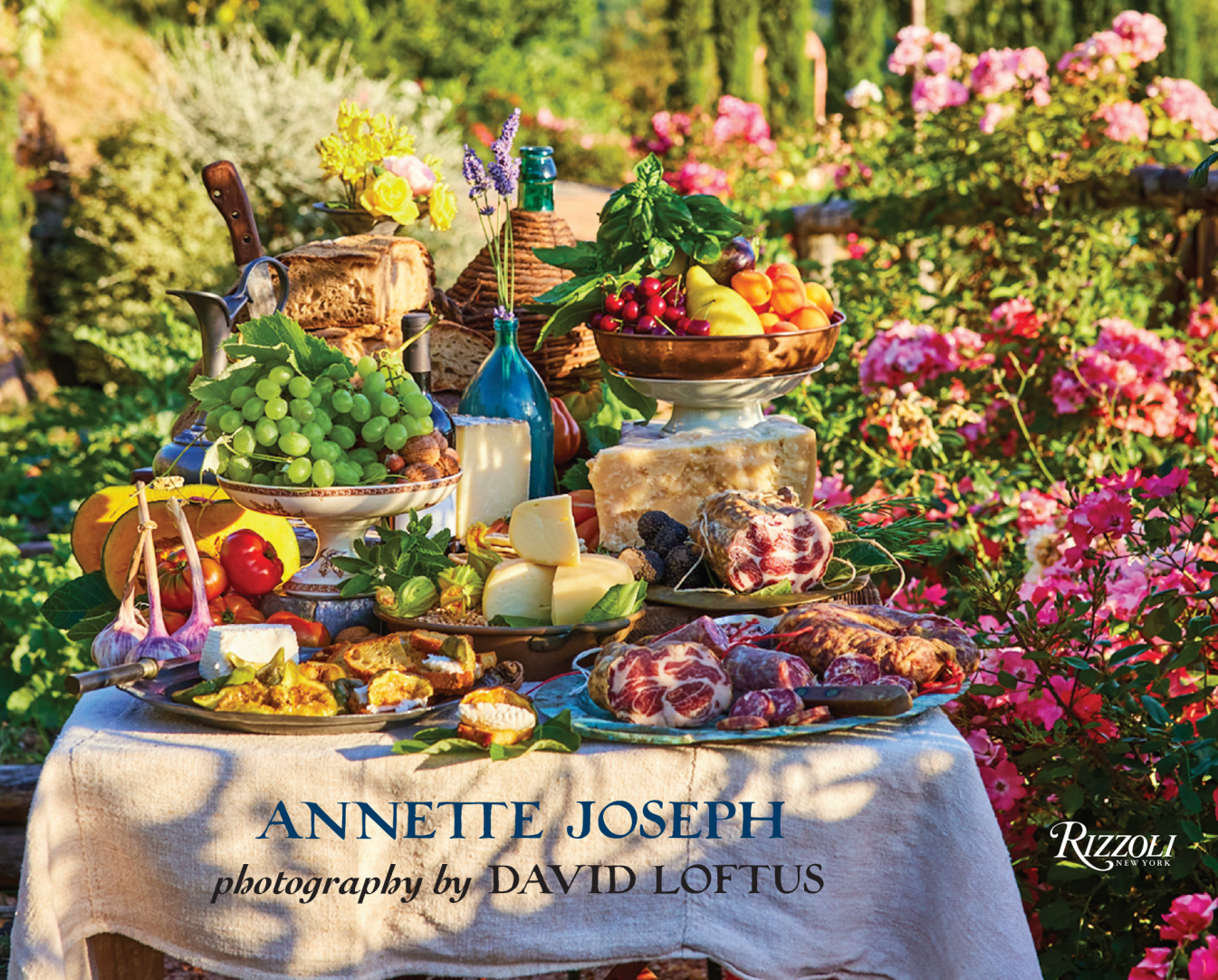
While the grapes roast, arrange the bread slices on two large rimmed baking sheets. Brush both

sides with the remaining ½ cup oil. Bake for 15 to 20 minutes, rotating the sheets halfway through, until golden. Flip the crostini over once during baking. Let cool.

To assemble, spread the ricotta generously on each crostini and season with salt and pepper. Top each with a slice of salami and a small cluster of roasted grapes. Serve immediately.

AT THE TABLE OF LA FORTEZZA

The Enchantment of Tuscan Cooking
from the Lunigiana Region



ANNETTE JOSEPH
photography by DAVID LOFTUS

RIZZOLI
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