



Harley Farms Goat Dairy

Bruschetta with Goat Cheese Ricotta & Marmalade

Difficulty: Easy

Prep Time: 5 minutes

Cook Time: 8 minutes

Yield: 4 to 6 servings

12 slices (1/2-inch-thick) ciabatta or other rustic white bread

15 ounces Harley Farms Ricotta cheese

3/4 cup orange marmalade

Heat a grill pan over medium-high heat. Grill the bread until golden brown, about 4 minutes per side. Spread 2 tablespoons of ricotta over each piece of toast. Spoon 1 tablespoon of marmalade over the ricotta, and serve.



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