

Date: 9/15/2015

Time: 12:33 PM

## Culinary Concepts Grilled Peach and Riccota Bruchetta

A&S Culinary Concepts, LLC



### Tools

### Locations

### Plate/Store

Yield 0

### Portion

Num Portions 0

### Prep

### Cook

### Finish

### Shelf

### Ingredients

2	ea	halved lengthwise Peaches
1	No Unit	halved Cherry Tomato
3	Tbs	apple cider vinegar
1 1/2	Tbs	tarragon chopped
1	Tbl	extra virgin olive oil
	to taste	Salt and Pepper Mixture
1/2	cup	ricotta cheese
1	ea	cuban bread

### Procedure:

1. brush peach halves with olive oil and season with S&P, Grill cut side down until charred, 2 minutes.
2. cool and cut into 1/2 " pieces, place in bowl.
3. add cut tomatoes, vinegar, tarragon, olive oil and season with S&P.
4. Cut bread on bias and brush with Olive oil and S&P
5. Grill Bread on both sides until charred.
6. spread ricotta on bread and top with salad.