

Smoked bread bruschetta, Fresh thyme ricotta, artichoke heart brunoise and seared chorizo, Balsamic caramel, basil leaf |

Recipe for 12 Tapas

Description

The flavors and scents will sweep you off your feet. Practical and quick, it's for everyone.

Note

The type of cheese can easily be changed to suit individual tastes.

Ingredients

Smoked bread

- 4 Slice(s) Country bread
- 100 Gr Wood chips for smoking
- Salt and pepper

Ricotta

- 250 Ml Ricotta
- 4 Sprig(s) Thyme
- 1 Dash Olive oil
- 100 Gr Artichoke heart
- 100 Gr Spanish chorizo
- Salt and pepper

Toppings

- 2 Sprig(s) Basil
- 2 Tbsp Balsamique caramel
- Salt and pepper

Preparation

- Preparation time **40 mins**
- Preheat your **Oven** at **400 F°**

Setting up

Prepare the containers you will use to smoke the bread.

Thin out the thyme and chop lightly.

Remove the skin from the chorizo sausage, then dice it into small pieces.

Thaw artichoke hearts.

Thin out the basil.

Smoked bread

Place the wood chips in a stainless steel container. Lay out the slices of farmhouse bread on a perforated baking tray or fine grid.

Using a blowtorch, light the wood shavings. Once an ember has formed, place the plate or grid with the bread on top.

Place a sheet of aluminum foil (or lid) over the whole thing to seal it, and leave the bread to smoke for 3 to 4 minutes.

Remove the bread once it's sufficiently smoked, as you'll decide when you taste it.

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Ricotta

In a bowl, combine the ricotta and thyme, season with salt and pepper and add a drizzle of olive oil.

Artichoke and chorizo

Cut the artichoke hearts into brunoise (larger than the chorizo).

In a hot (fat-free) frying pan, brown the chorizo brunoise for a few seconds. Remove the chorizo to a plate with paper towels.

In the same pan, repeat the operation with the artichoke brunoise, for about 2 minutes. Remove from the heat and add the chorizo, seasoning as required.

On the plate

Spread the thyme ricotta generously over the bread, then place the chorizo and artichoke brunoise on top.

Garnish with a basil leaf. Drizzle with Balsamic caramel.

Bon appétit!