

THE FIREHOUSE

RESTAURANT

Fig and Cipollini Onion Bruschetta

Deneb Williams, Executive Chef

Serves 4-6 guests

INGREDIENTS

2 cups	cipollini onions, <i>roasted</i>
¼ cup	extra virgin olive oil
to taste	salt and pepper
½ lb.	dried figs
2 cups	ruby port wine
1 tbsp.	fresh thyme
½ cup	ricotta cheese
1 tsp.	kosher salt
½ tsp.	black pepper
1 tbsp.	lemon zest
1 tbsp.	extra virgin olive oil
1 loaf	focaccia, <i>sliced</i>
2 tbsp.	extra virgin olive oil

PROCEDURE

Preheat oven to 350°. Toss onions in olive oil, salt and pepper. Place on sheet pan and roast for 15 minutes. Cool onions. Peel and set aside. Poach dried figs in port wine for 30 minutes over medium-low heat. Remove figs from port wine, let cool and then slice. Set aside. Return port wine back over medium heat and reduce to syrup consistency. Set aside. Toss onions, figs and fresh thyme together. Set aside. Mix ricotta cheese, kosher salt, pepper, lemon zest and olive oil. Set aside. Brush focaccia slices with olive oil, place on baking sheet and bake for 3-4 minutes at 350°. Assemble bruschetta by spreading two-thirds of ricotta mixture on toasted focaccia and piling onion-fig mixture on top. Crumble remaining ricotta mixture over onion-fig mixture. Drizzle port wine syrup over the bruschetta. Serve with bitter green salad (arugula, dandelion or frisée).