Toast (bruschetta) with fried grapes and cheese DŽIUGAS®



Ingredients

1 bunch	of red grapes
	Italian bread
125 g	of ricotta
1	grated lemon zest
pinch	of salt
splash	of olive oil
40 g	of hard cheese DŽIUGAS
some	of fresh thyme

Preparation

Pick the grapes from the stalk, place them in a baking pan, sprinkle with olive oil and season with salt. Mix everything and bake for 7 minutes at 200 degrees. Slice the bread, sprinkle both sides with olive oil and fry in the pan on both sides until they turn golden. Mix the ricotta cheese with lemon zest and a pinch of salt.

Spread ricotta cheese on the toast, add a few baked grapes, sprinkle with hard cheese and decorate with several thyme leaves.