

MARC AND ANGELA RYAN'S

Caramelized Apricot Bruschetta

SERVES: 6



1 French baguette
1 tbsp unsalted butter, melted
1 (8 oz) container mascarpone cheese
1 (8 oz) jar apricot preserves
3 tbsp unsalted butter, for skillet
3 fresh apricots, cubed
¼ cup honey
½ cup blueberries
powdered sugar, for dusting
fresh mint, to garnish

1. Preheat the oven to 325°F.
2. Brush all sides of the uncut baguette loaf with melted butter and place it on a sheet pan. Toast in the oven for 8-10 minutes, flipping the loaf halfway through, until golden and crisp. Remove and let cool to room temperature.
3. In a small bowl, blend the mascarpone cheese and apricot preserves until smooth. Set aside.
4. Add butter to a skillet over medium heat. When the butter begins to foam and develop a nutty aroma, add the apricots in a single layer. Let them cook undisturbed for 3 to 4 minutes to form a golden caramelized crust. Gently stir and continue to cook until the apricots are evenly caramelized on all sides. Remove from heat and set aside.
5. Slice the toasted baguette crosswise into half-inch slices, then spread a layer of the apricot spread onto each slice.
6. Top each slice with a few caramelized apricot cubes and a few blueberries.
7. Drizzle a thin layer of honey over the fruit, then finish with a light dusting of powdered sugar.
8. Garnish with mint leaves.

Chef Note:

1. Slice the baguette and arrange slices in a single layer on a sheet pan for crispier bread.