KIKKOMAN

Bruschetta with apricot, ricotta and teriyaki

Total time **20 mins** **20 mins** preparation time **2 mins** cooking time

INGREDIENTS

20 portion(s)

1	ciabatta
3 tbsp	Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
175 g	ricotta
5	fresh apricots
1	lemon
1.5 tbsp	Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste

PREPARATION

Step 1

Cut the ciabatta in slices 1.5 cm thick. Preheat the grill. Spread the Teryaki BBQ Sauce with Honey on the slices of bread and grill them for a few minutes until they are lightly toasted. Let the breads cool down shortly and then spread them with plenty of ricotta. Wash the apricots and remove the stone. Cut them into bite-sized pieces. Wash the lemon, cut it into slices and quarter them. Top the breads with the apricots. Brush over with a little more Teryaki Sauce and serve the bruschetta garnished with lemon slices.