

BRUSCHETTA WITH RICOTTA AND MARMALADE

12 slices (1/2-inch-thick) ciabatta or other rustic white bread

15 ounces ricotta cheese

3/4 cup GOOD EATS orange marmalade

Heat a grill pan over medium-high heat. Grill the bread until golden brown, about 4 minutes per side. Spread 2 tablespoons of ricotta over each piece of toast. Spoon 1 tablespoon of marmalade over the ricotta, and serve.