***For Pepperonata***

1 Red Pepper, roasted, peeled, diced

¼ white onion, diced

1 tbsp. capers

6 oz. peeled Italian tomatos, in sauce, crushed

2 oz. red wine

2 tbsp red wine vinegar

2 tbsp. sugar

2 oz. olive oil

S & P To Taste

***For Lemon Ricotta***

½ cup Ricotta

1 tbsp sugar

¼ lemon, juiced, zested

***For Garnish***

8 Chives, finely chopped

1 oz. Saba/Balsamic Reduction

Start by charring the red pepper, once the skin is charred, place in bowl and cover with plastic wrap. Set aside to cool.

In a small sauce pan, heat the olive oil up till it shines, then add in white onion and begin to caramelize onions. Peel, deseed, and chop red pepper, add it to the sauce pot and stir well. Let cook for 4 – 5 minutes, or until onions are slightly brown. Add in capers, crushed tomatoes, red wine, red wine vinegar, and sugar, stir well. Let simmer on low for 10 minutes, stirring occasionally. Once sauce has thickened, season with salt and pepper.

While sauce is reducing, combine ricotta, sugar, lemon juice, and zest in a small bowl, set aside.

***To finish:***

On a slice of grilled baguettes bread, spread evenly the lemon ricotta. Place a decent spoonful of the pepperonata on top of ricotta, garnish with chopped chives, and a drizzle of saba.