



Vegetarian



Medium



15 – 30 minutes

# Caramelised Vegetables Bruschetta

SERVES: 4

PREPARATION TIME:

COOKING TIME: 20-30 minutes

## Ingredients

- 2 tbsp Filippo Berio Classico Olive Oil
- 2 tbsp Filippo Berio Balsamic Vinegar
- 1 tsp caster sugar
- 2 large red peppers, deseeded and sliced
- 2 large red onions, skinned and cut into wedges
- 30g capers
- Small bunch parsley, roughly chopped
- 150g ricotta

## Method

1. Preheat oven to 200°C. Whisk together the olive oil, sugar and balsamic vinegar in a bowl. Add the pepper, onion and coat well. Transfer to a baking tray and roast for 20-30 minutes until caramelised.

2. Remove from the oven, place in a bowl and stir through the capers and parsley. Season to taste. Spread the ricotta on the base and top with the vegetables.