

# Persimmon Bruschetta

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## DIRECTIONS

**Harvest:** Fuyu persimmons, lemon, mint

**Servings:** 20-30 toast servings

### Ingredients:

- Crusty long baguette, sliced thinly into 20-30 slices
- 1 Tbsp olive oil
- Coarse ground black pepper
- Flaky sea salt
- 4 ripe but still firm Fuyu persimmons
- 1 cup whipped cream cheese
- 1 Tbsp lemon juice
- 1 Tbsp lemon zest
- 1 Tbsp chopped fresh mint
- 1/4 cup light colored honey, warmed, or room temperature in a “Honey Bear”
- Optional: 1/4 cup toasted hazelnuts or pistachios, coarsely chopped

### Instructions:

- Preheat oven to 375°F. Brush bread with olive oil on both sides. Sprinkle with salt & pepper, and bake until crisp and lightly browned.
- Cut the persimmons into 6 to 8 wedges. Sprinkle with a bit of lemon juice.
- Whisk together cream cheese, lemon juice, and lemon zest.
- Dollop cheese mixture on warm toasts. Lay slices of persimmon on each toast, and sprinkle with coarse pepper and sea salt flakes.
- Drizzle with warm honey and sprinkle with toasted nuts. Garnish with chopped mint.
- Enjoy!