

# Persimmon Bruschetta

20-30 toast servings

## Ingredients

- Crusty long baguette, sliced thinly, 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
- ¼ cup light colored honey, warmed, or room temperature in a “Honey Bear”
- (optional) ¼ cup toasted hazelnuts or pistachios, coarsely chopped

## Instructions

1. Preheat oven to 375°F. Brush bread with olive oil on both sides. Sprinkle with salt & pepper, and bake until crisp and lightly browned.
2. Cut the persimmons into 6 to 8 wedges. Sprinkle with a bit of lemon juice.
3. Whisk together cream cheese, lemon juice, lemon zest.
4. 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.