

ESSY'S ESSENTIALS



Recipe No. 08

HONEYED FIG RICOTTA TOAST

A golden late-summer toast

• Serves 2-4 •

Ingredients

For the toast

4 thick slices sourdough or
rustic country bread
1 tbsp olive oil

For the ricotta

200 g ricotta
1 tsp lemon zest
1 tsp runny honey
pinch sea salt
black pepper, optional

For the figs

4 fresh figs, quartered
1-2 tbsp runny honey
1 small thyme sprig, leaves picked
1 tsp lemon juice

To finish

1 tbsp flaked almonds
or chopped pistachios
extra honey, for drizzling
small basil or thyme leaves
pinch flaky sea salt

Method

1. Brush the sourdough lightly with olive oil and toast until golden and crisp at the edges.
2. Stir the ricotta with the lemon zest, honey and a tiny pinch of sea salt until soft and creamy.
3. Place the quartered figs in a small bowl and gently toss with honey, thyme leaves and lemon juice. Leave for 5 minutes, until glossy and fragrant.
4. Spread the ricotta generously over the warm toast.
5. Spoon the honeyed figs on top, letting a little of the syrupy honey run over the ricotta.
6. Finish with flaked almonds or pistachios, fresh herbs, an extra drizzle of honey and a small pinch of flaky sea salt.

Essy's Notes ♥

Lovely for a slow summer morning with coffee, but just as beautiful as a small aperitivo bite before dinner. Serve while the toast is still slightly warm and the ricotta is cool and creamy.