



Recipe No. 04

HONEYED FIG RICOTTA TOAST

*A golden late-summer toast
Serves 2-4*

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Ingredients

For the toast

4 thick slices sourdough or rustic bread
1 tbsp olive oil

For the ricotta

200 g ricotta or lactose-free alternative
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
small basil or thyme leaves
pinch flaky sea salt

Method

1. Brush the bread with olive oil and toast until golden and crisp at the edges.
2. Stir the ricotta with lemon zest, honey and a pinch of sea salt.
3. Toss the figs with honey, thyme and lemon juice. Leave for 5 minutes.
4. Spread the ricotta over the warm toast.
5. Spoon the figs on top and finish with nuts, herbs, honey and flaky sea salt.

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Essy's Notes

Lovely for a slow morning with coffee, but just as beautiful as a small appetiser before dinner. Serve while the toast is still warm.