

Crostini with Whipped Ricotta, Figs, and Honey



SIZE

For 4-6

PREPARATION

10 min

DIFFICULTY



Level 1



Ingredients

- 1/4** tsp ground black pepper
- 3/4** cup whole milk ricotta cheese
- 1** tsp lemon zest
- 2** Tbsps chopped basil
- 1** Tbsp extra virgin olive oil, plus more for crostini
- 1** baguette, sliced
- 1** 8 oz. carton figs, quartered
- honey, to garnish
- flaky sea salt, to garnish

Process

1

Set oven to broil with a rack in the top position. Place the sliced baguette on a sheet tray, drizzle each slice with extra virgin olive oil, and broil for about 2-3 minutes until golden brown.

2

Meanwhile, add the ricotta, lemon zest, basil, oil, and black pepper to a medium bowl and

whisk until fully combined.

3

Slather about a tablespoon of ricotta mixture on each crostini and place on a serving platter. Top each crostini with 3-4 fig quarters, drizzle the entire platter with honey, and garnish each crostini with flaky sea salt.