

🍴 SWEET BRUSCHETTA 🍴

Prep Time: 5 min | **Cook Time:** 5 min | **Servings:** 2 | **Difficulty:** Easy | **Diet:** Vegetarian/Mediterranean



Ingredients

- 2 Slices sourdough or rustic rye bread
- 120 g Sheep or goat ricotta (well drained)
- 2 tbsp Honey (acacia or chestnut, depending on your taste)
- 6–8 Walnut halves
- A pinch of flaky sea salt (optional)
- Freshly ground black pepper or fresh rosemary

How to make step by step

1 - Toast the bread

- Heat a non-stick pan or grill pan and toast the bread slices for 2–3 minutes per side, until crisp outside but still soft inside
- Or: place the slices under the oven grill for 4–5 minutes

2 - Prepare the ricotta cream

- In a bowl, mix the ricotta with a fork until smooth and creamy
- For a silkier texture, add 1 teaspoon of honey or a drizzle of olive oil and stir well

3 - Assemble the bruschetta

- Spread the ricotta on the warm toast
- Drizzle honey over the top (a zig-zag makes it look elegant)
- Crumble the walnut halves on top

4 - Add the finishing touches

- Sprinkle a pinch of flaky sea salt to enhance the honey's sweetness
- Finish with freshly ground black pepper or finely chopped rosemary for a fragrant note

👉 Video recipe: <https://www.youtube.com/shorts/Cm1ND7SdP18>

💡 Tips & Variations

- ✓ **For extra flavor:** Add grated lemon zest or a light dusting of cinnamon over the ricotta.
- ✓ **For a sweet-savory version:** Replace part of the honey with a few drops of aged balsamic vinegar.
- ✓ **For elegant presentation:** Serve on a wooden board with extra walnuts and a sprig of thyme or rosemary.