

## **TARTINES WITH RICOTTA, MICRO-GREENS AND LIMONCELLO VINAIGRETTE**

These tartines are simple and elegant. The creamy ricotta, lemon zest, bitter micro-greens, and bright limoncello vinaigrette come together perfectly. They make a perfect light lunch.

### **Ingredients.**

4 slices of your favorite french or sourdough bread  
1 cup whole milk ricotta  
2 teaspoons lemon zest  
a couple pinches of fresh thyme  
micro-greens  
1 1/2 tablespoons limoncello  
3 tablespoons extra virgin olive oil  
freshly ground black pepper  
kosher or maldon salt

### **Directions.**

Drizzle the slices of bread with olive oil and pop them under the broiler until they are golden.

In a small bowl whisk together the limoncello and olive oil. Season to taste with salt and pepper.

In a bowl, mix together the ricotta, lemon zest, thyme, and a pinch of salt and pepper.

Smear the bread with the ricotta mixture, top with micro-greens and drizzle with the vinaigrette. Top with a bit of Maldon salt.

*Serves 2 adults.*

**RECIPE BY KACIE MCMACKIN**  
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