

TARTINE WITH RICOTTA, THYME, LEMON ZEST, ARUGULA AND HONEY

My tartine obsession continues with this simple, light, delicious version. I love using whole milk ricotta to add a creamy, indulgent quality to the sandwich that's cut with the fresh, peppery arugula, and fragrant lemon zest. A little drizzled honey and flaky salt finishes it perfectly.

Ingredients.

four slices of french or sourdough bread
1 cup whole milk ricotta
1 teaspoon fresh thyme, minced
1-2 teaspoon lemon zest
2 teaspoons shallots, finely minced
a few handfuls of arugula
feta cheese
extra virgin olive oil
Maldon or kosher salt
freshly ground black pepper
2 teaspoons honey, plus more for topping

Directions.

Drizzle your sliced bread with a bit of olive oil, pop it under the broiler until it's golden brown. Remove from the broiler and allow the toast to cool while you mix your ricotta and herbs.

In a small bowl mix together the ricotta, thyme, lemon zest, shallot, 2 teaspoons of honey, and a pinch of salt and pepper.

Top each toast with 1/4 cup of the ricotta mixture, a little crumbled feta, and a small handful of arugula. Then drizzle a bit of barely warm honey, and a little olive oil over each of the sandwiches, followed with a little drizzle of olive oil, a quick turn of freshly ground pepper, and a good pinch of Maldon salt.

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