



HONEY RICOTTA TOAST

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

5 minutes

COOK TIME

5 minutes

SERVES

4 ppl

INGREDIENTS

4 slices Sourdough Bread, 1-inch thick

1 cup ricotta, whole fat, stirred until creamy

1 Apricot Sliced (Peaches, Plums, Figs or Strawberries would also work)

Olive oil

1/4 cup Oregon Growers Honey

4 thin slices of Prosciutto

Freshly Ground Black Pepper

Flaky Salt

PREPARATION

Heat a large skillet over medium-high heat. Add 1 tablespoon olive oil per slice of bread, and cook bread until just golden brown on both sides.

Spread about 1/4 cup of ricotta on top of each warmed toast. From there you can add your sliced fruit, prosciutto, or a combination of both. Drizzle with honey and serve with freshly ground black pepper and flaky salt. Enjoy!