



Makes: 18-20 toasts
Prep Time: 20 minutes
Total Time: 20 minutes

Roasted Cherry & Whipped Ricotta Tartine

Ingredients

Roasted Cherries:

- 227 grams cherries (about 32 cherries), pitted and halved (can use a mix of Bing and Rainier)
- 1 tbsp olive oil
- 1 tbsp honey
- 2 large sprigs fresh thyme, leaves stripped off stems

Whipped Feta:

- 6 ounces whole milk ricotta
- 1 ounce cream cheese, at room temperature
- 2 ounces feta, crumbled
- 2 tbsp extra virgin olive oil
- 2 tbsp freshly squeezed lemon juice
- 1/4 tsp Kosher salt
- 1/4 tsp freshly ground black pepper
- 1 baguette, sliced on the diagonal, into 1/2- to 3/4-inch slices

Assembly:

- 2 sprigs fresh thyme, leaves stripped off stem
- 2 tbsp honey
- Flaky sea salt
- Freshly ground black pepper

Instructions

Prepare Roasted Cherries:

Preheat oven to 400°F. Place halved cherries on a rimmed baking sheet. Drizzle with olive oil and

honey. Scatter thyme leaves over cherries. Roast for 10-12 minutes, until tender and beginning to bubble. Remove from oven and set aside.

Make Whipped Ricotta:

Place the ricotta, cream cheese and feta in the bowl of a food processor fitted with the steel blade. Pulse until the cheeses are mixed. Add olive oil, lemon juice, salt, and pepper and process until smooth.

Toast baguette slices on both sides, under the broiler, or on the BBQ if you like.

Spread some whipped ricotta over each slice of toast. Top with a few cherries. Drizzle with honey. Sprinkle with salt and pepper. Garnish with a few thyme leaves.

Recipe from Salt and Serenity