



Honey-Whipped Ricotta & Prosciutto Crackers

Makes: 8 servings

Prep Time: 15 minutes

Total Time: 15 minutes

Ingredients

- 1 cup whole milk ricotta cheese
- 2 tbsp honey, plus more for drizzling
- flaky sea salt and black pepper
- 1 box crackers (I like Raincoast Crisps)
- 18-22 teaspoons fig preserves/jam (optional)
- 3 ounces prosciutto, torn
- 1 cup pomegranate arils
- Fresh thyme, for serving

Instructions

In the bowl of a food processor or blender, pulse together the ricotta and honey until smooth and creamy. Season with salt and pepper.

Arrange the crackers on a serving plate. Spread each with a small amount of fig preserves (if using). Add a dollop of the whipped ricotta, then top each with a piece of torn prosciutto. Sprinkle the pomegranate arils and thyme over the prosciutto. Serve, drizzled with additional honey and sea salt.

To Make Ahead: The crackers can be assembled a few hours ahead of time and kept in the fridge. Bring to room temperature before serving.

Recipe from Half Baked Harvest