

Grilled HoneyNectarine Ricotta Toast

Oscar · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

25 mins

Description

This sweet and creamy ricotta toast makes the perfect brunch or midday snack. Grilling the fruit adds a lovely caramelized flavor, topped with the sweetness from the honey, crunch from the almonds, and brightness from the hint of fresh mint. Use a thickcut crusty bread like sourdough so it can stand up to the toppings.

Ingredients

- - 1 teaspoon olive oil - 1 large nectarine
- pitted and cut into 8 wedges - 2 thick slices crusty bread - 2 tablespoons olive oil - ¼ cup whole-milk ricotta cheese - 1 tablespoon crushed sliced almonds - 2 leaves fresh mint
- minced - 2 teaspoons honey
- or to taste

Instructions

1. Preheat an outdoor grill for medium-high heat and lightly oil grate. Drizzle 1 teaspoon olive oil onto a small plate. Place nectarine wedges on the plate and cover all sides with oil. Brush both sides of bread with 2 tablespoons olive oil. Place nectarines onto the hot grate and grill 1 to 2 minutes per side; remove to a plate. When nectarine wedges have cooled slightly
2. cut each wedge in 1/2 lengthwise so you now have 16 pieces. Place bread slices onto the hot grate and cook until grill marks appear and bread is toasted
3. about 1 minute per side; remove to a plate. Spread ricotta cheese onto each slice of toast. Arrange 8 nectarine slices onto each toast and top with almonds. Sprinkle with mint and drizzle with honey. Cut each toast in half and serve. Cook's Notes: Depending on the spacing of your grill grates
4. you may wish to use a grill topper or pan. You can use peaches instead of nectarines. This can also be made in a cast iron grill pan on the stove if you don't have an outdoor grill.