



Blistered Tomatoes & Honey Ricotta on Toasted Baguette Paired with Chardonnay

Ingredients:

8oz. of cherry tomatoes

Fresh herbs: thyme, sage, rosemary-minced

1 tbsp. of raw honey

12oz. of whole milk ricotta

1 tbsp. of extra virgin olive oil

½ lemon-for juice & zest

3 tbsp. of balsamic vinegar

Fresh baguette or ciabatta bread

Salt and pepper for seasoning

Instructions:

Set your oven to 425 and let preheat. Line a pan with parchment paper and arrange tomatoes on pan. Drizzle olive oil, lemon juice and balsamic vinegar. Season with salt and pepper. Roast tomatoes for 7 to 10 minutes until golden brown. Set aside and let cool.

In a bowl combine the ricotta, fresh herbs, lemon zest and honey.

For the bread, cut baguette or ciabatta in half and rub small amount of olive oil. Put in oven facing up for about 2 to 3 minutes.

Once the bread is toasted, quickly spread the ricotta over top of the bread and spoon out the tomatoes onto the ricotta. Serve immediately. Enjoy!