

# Salt and Serenity

## Honey Roasted Tomatoes on Whipped Feta Toasts

The honey roasted tomato recipe is very slightly adapted from Hugh Fearnley-Whittingstall's wonderful vegetarian cookbook, **River Cottage Veg**. The whipped ricotta recipe is adapted from Ina Garten's recipe for whipped feta.

2 pints grape or cherry tomatoes  
2 garlic cloves, finely minced  
1 Tablespoon honey  
2 Tablespoons olive oil  
½ teaspoon kosher salt  
¼ teaspoon freshly ground black pepper  
4 sprigs fresh thyme  
6 ounces whole milk ricotta  
1 ounce cream cheese, at room temperature  
2 ounces feta, crumbled  
2 Tablespoons extra virgin olive oil  
2 tablespoons freshly squeezed lemon juice  
¼ teaspoon kosher salt  
¼ teaspoon freshly ground black pepper  
1 baguette or ciabatta loaf  
12 fresh basil leaves, julienned

Preheat the oven to 375°F. Lightly oil a roasting pan. Halve the tomatoes and place them, cut side up, in the dish. They should fit snugly with little or no space between them. Keep oven on to toast bread.

Place garlic, honey, olive oil salt and pepper in a small bowl. Whisk until well combined. Spoon this sticky, garlicky mixture over the cherry tomatoes. Lay thyme sprigs over tomatoes. No need to remove leaves from stems. Roast for about 30 minutes, until golden, juicy, and bubbling.

For the 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 the lemon juice, salt, and pepper and process until smooth.

Slice baguette or ciabatta in half horizontally. Place both halves, cut side up, right on the middle oven rack and heat for about 5 minutes until bread is slightly crusty and very lightly golden brown.

Slice bread into 2 inch pieces. Slather bread with whipped ricotta spread and top with roasted tomatoes. Garnish with fresh basil leaves.

