

Salt and Serenity

Roasted Cherry and Whipped Ricotta Tartine

The whipped ricotta recipe comes from Ina Garten. Last summer I topped the ricotta with roasted tomatoes. This year, I had some cherries going a bit soft, so I decided to roast them.

Makes 18-20 tartines.

Roasted Cherries:

227 grams cherries (about 32 cherries), pitted and halved (I used a mix of Bing and Rainier)

1 Tablespoon olive oil

1 Tablespoon 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 Tablespoons extra virgin olive oil

2 tablespoons freshly squeezed lemon juice

¼ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

1 baguette, sliced on the diagonal, into ¼ inch thin slices

For Finishing:

2 sprigs fresh thyme, leaves stripped off stem

2 Tablespoons honey

Flaky sea salt

Freshly ground black pepper

1. 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.
2. 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.
3. Toast baguette slices on both sides, under the broiler, or on the BBQ if you like.
4. 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.