

# Meyveli Ricotta Tost

Delicious ricotta fruit toast recipe - healthy, quick and perfect for any time of day. Ready in just 10 minutes with simple ingredients.

5	5	10	2	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Meyveli Ricotta Tost

## Malzemeler

- 1 cup ricotta cheese
- 6 dry fig
- 4 slice full grain bread
- 1 tbsp honey
- 2 tbsp poppy seeds
- 2 lemon

## Yap???

- Toast the bread**

Toast 4 slices of bread in a toaster or toaster oven until golden brown and crispy, about 2-3 minutes.
- Prepare the ricotta mixture**

Add 1 tablespoon of lemon zest to 1 cup of ricotta cheese in a medium bowl.
- Gently fold the lemon zest into the ricotta using a spoon until evenly distributed throughout the cheese.
- Add 2 tablespoons of poppy seeds to the ricotta mixture and fold in gently.
- Drizzle 2 tablespoons of honey over the ricotta mixture and fold until all ingredients are well combined and evenly distributed.
- Assemble the toast**

Spread the ricotta mixture evenly over each slice of toasted bread using a spoon or offset spatula.
- Arrange 6 pieces of dried fruit decoratively on top of each ricotta-covered toast slice and serve immediately.

## ?puçlar?

Toast the bread until golden but not too crispy to prevent it from breaking when you spread the ricotta mixture.

Bring ricotta to room temperature before mixing for easier spreading and better flavor integration.

Zest the lemon directly over the ricotta to capture the essential oils that provide the most flavor.

Lightly toast poppy seeds in a dry pan for 1-2 minutes to enhance their nutty flavor before adding to the mixture.

Pat fresh fruits dry with paper towels before arranging on toast to prevent the bread from becoming soggy.

Drizzle honey just before serving to maintain the toast's texture and prevent it from becoming too moist.

Use a serrated knife to cut the finished toast cleanly without disturbing the toppings.

Prepare extra ricotta mixture as it keeps well in the refrigerator and makes an excellent dip for fresh fruits.