



**Fresh Whipped Ricotta Crostini
With Honey, Toasted Pecans, Pomegranates and Mint**

12 Oz Fresh Whole Milk Ricotta

(Whole Foods carries some great local artisan brands like Bellwether farms or LOCAL)

1 Bunch Fresh Mint Chopped

1 Cup Chopped Toasted Pecans

Honey for Drizzle

1 TSP Chile Flakes

Extra Virgin Olive Oil

1 Cup Pomegranate Seeds

Country Bread Similar to a Ciabatta

Whip the ricotta in a mixing bowl with 1 TBSP of EVOO and season with salt and pepper

Toast the pecans in a saute pan with 1 TSP of EVOO and season with salt and pepper and
roughly chop with a knife

Slice the Cibatta about a ½ inch thick and season with EVOO and salt and pepper and grill or
toast under the broiler

Smear a good amount of the ricotta on the warm bread

Top with a drizzle of honey, a pinch of chile pepper flakes, toasted pecans, pomegranates and
chopped mint and some cracked black pepper

Serve immediately and Enjoy!