



Toast-Roasted Thyme Grapes, Almond Ricotta, Honey

INGREDIENTS

Serves 4

2lb variety of grapes

3 T olive oil

1 T thyme leaves

½ t salt

¼ t black pepper

2 t sherry vinegar

Drizzle of honey

4 slices toasted bread-I like using thick gf sourdough toasted with a little olive oil

About ½ cup of ricotta cheese or almond ricotta or favorite vegan cheese

ALMOND RICOTTA

1 cup blanched almonds

7 T water

4 ½ t lemon juice

¼ t plus a pinch of sea salt

I love this simple toast. A great balance of sweet and tangy. I love serving this as a starter or tapa with some Cava. Or it is a great light meal alongside a big green salad. Sometimes I will roast the grapes and keep in a bowl in the fridge and eat as a snack! Also you can blend the grapes for a sweet and tangy jam!

Instructions

Preheat the oven to 400.

Pick the grapes from their stems and place on a roasting pan. Add the oil, sherry, thyme, salt and pepper and toss. Roast for 25 minutes. For the Almond Ricotta, blend all ingredients in a high speed blender using a tamper until creamy.

Spread a couple big dollops of cheese onto your toasted bread. Top with grapes.

Drizzle with honey and a couple fresh thyme leaves!