

# TE MATA FIGS

## Fresh Fig, Ricotta, and Honey Breakfast Crostini

### Ingredients

- ★ 1 large loaf crusty bread (cut into 10-12 slices)
- ★ 250gm ricotta
- ★ 8-12 medium fresh figs, stemmed and sliced
- ★ 1/2 cup dry roasted, unsalted pistachios
- ★ Zest of 1 large lemon
- ★ 1 small bottle quality honey

### Method

Preheat oven grill. Place bread slices in a single layer on a large baking sheet.

Grill for 3 minutes, or until lightly toasted and golden brown.

Spread 1-2 tablespoons ricotta cheese on a toasted bread slice.

Top with 6-7 fresh fig slices, a few pistachios and some lemon zest.

Drizzle with desired amount of honey. Repeat with remaining slices.

Serve immediately.