



Whipped Ricotta Crostini with Truffle Honey

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

6-8 slices O&V **Bruschetta Toast** or home-made crostini (see Chef Note) *

$\frac{3}{4}$ cup whole milk ricotta cheese

3 tablespoons O&V [Unflavored Extra Virgin Olive Oil \(EVOO\)](#) *

$\frac{1}{2}$ cup finely and freshly grated Parmesan cheese (see Chef Note)

Fresh cracked pepper and salt to taste

3 - 4 tablespoons O&V [Truffle Honey](#) *

Fresh rosemary, chopped for garnish

Crushed pink peppercorn for garnish

Preparation

In a food processor, whip together the ricotta, EVOO, Parmesan cheese and season with salt and a little pepper to taste.

Spread the ricotta on the crostini/bruschetta toast. Drizzle each toast with Truffle Honey and a small pinch of fresh chopped rosemary and crushed pink peppercorn.

Serves 6-8

Active time 5 minutes Total Time: 8 minutes

Chef Note

To make your own crostini at home: Preheat the oven to 425F. Slice rustic bread, brush slices on both sides with [Roasted Garlic Oil](#) and place on a baking sheet in the preheated oven for 7-10 minutes, turn and toast another 2-3 minutes until golden and crispy. You can also choose to use gluten-free bread to do this.

I recommend buying a wedge of parmesan cheese and grating it fresh on the smallest holes on your grater. This allows for a creamier whipped mixture than when you use store bought, pre-grated parmesan which tends to be grainier due to the fillers used in it.

Notes

* The **Bruschetta Toast** makes this an easy, appetizer to create at any time, but see Chef Note for home-made crostini. Given the simplicity of the recipe, high quality ingredients will make all the difference to the ultimate taste, so please use a quality [Unflavored EVOO](#) and [Truffle Honey](#).

Highlighted products are available at [Oil & Vinegar stores](#).

Categories: Appetizer, Gourmet, Appetizer in a Hurry, Vegetarian, Gluten-Free Option, Truffle Honey, Unflavored EVOO, Whipped Ricotta, Parmesan Cheese, Easy Crostini, Easy Entertaining,