

Whipped Ricotta Toast

By Dennis Rivera

Servings

3 – 4 oz each

Prep Time

30 minutes

A great use of the asparagus skins from the bottom to the top. A fresh crunchy & flavorful toast that can be served for any event, lunch or appetizer dish. From the silkiness of the ricotta to the crunch of the asparagus skins, it's well-balanced snack.



Ingredients

- 3 sprigs asparagus
 - 1 cup ricotta cheese
 - 1 teaspoon hot honey
 - $\frac{3}{4}$ cup garbanzo beans
 - 1 teaspoon lemon zest
 - 1 red radish, whole
 - 1 tablespoon kosher salt
 - 3 slices baguette
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Instructions

- Preheat oven at 375.
- Drain garbanzo beans and give a quick rinse with cold water. Then transfer to a baking sheet pan, coat with extra virgin olive oil and roast them for 7 - 10 minutes.
- Transfer the roasted garbanzo beans on paper towel to get rid of any excess oil. sprinkle some salt on them.
- In a mixer with a whisk attachment, whipped the ricotta cheese for 3-5 minutes until a smooth spread consistency.
- Add the hot honey & salt into the ricotta mixture, mix until all is incorporated. transfer to a bowl, cover and place in fridge for 30 mins to an hour
- Have a small bowl of ice bath and set aside.
- With the asparagus, using a peeler, peel the skin off the ends or the whole piece. Transfer the skins into the ice bath. By doing that, it'll give them an extra little crunch.
- Slice the bread to whichever thickness you'd like. Drizzle some EVO on the bread, Grill the slices on each side for 30 seconds to a minute. Sprinkle some salt on top.
- Spread the ricotta mixture onto the bread, then add the garbanzo beans, asparagus skins, lemon zest & garnish with some sliced red radish.