



Mānuka Ricotta Toast with Thyme and Pistachios

Thyme for Wellness

Ingredients

- Your favorite quality grainy bread.....2 slices
- Ricotta.....6 tbsp.
- Zest and juice.....1 small lemon
- Fresh figs, sliced.....2 pieces
- Bees & Trees 350+ Mānuka hone.....2 tsp. (plus
extra for drizzling)
- Fresh thyme leaves.....A handful
- Finely chopped pistachios.....A handful



Directions

1. Toast your favorite grainy bread to perfection.
2. While the bread is toasting, whip up a delightful ricotta spread. Simply combine ricotta with the grated zest and a squeeze of lemon juice.
3. Add the Bees & Trees Mānuka honey and mix until you achieve the perfect blend. Feel free to taste-test and customize the ratios to your liking - more honey, a bit more lemon, or extra ricotta - it's all about creating your perfect flavor profile!
4. Once your ricotta spread is perfected, generously slather it onto the warm toast.
5. Top the honeyed ricotta with the sliced figs, scattering a few thyme leaves and a sprinkle of chopped pistachios.
6. To elevate the sweetness, finish it off with an extra drizzle of Mānuka honey according to your taste preferences.