

MORTON & BASSETT SPICES®

Gooseberry Ricotta Toast



- 1 loaf of rustic bread, sliced
- 8 ounces ricotta cheese
- ½ cup gooseberries, sliced in half
- ⅓ cup watercress
- ¼ cup hazelnuts, crushed
- ¼ teaspoon Morton & Bassett Fennel Seed
- ¼ teaspoon Morton & Bassett Herbs From Provence
- ¼ teaspoon Morton & Bassett Red Chili Flakes
- ½ teaspoon Morton & Bassett Coriander Seed
- 2 tablespoons olive oil
- 2 tablespoons honey

Toast slices of bread. In a small bowl, add olive oil, M&B Fennel Seed, M&B Herbs From Provence, and M&B Red Chili Flakes. Stir and set aside. When bread is toasted, spread a thick layer of ricotta cheese on top. Add desired number of watercress sprigs and drizzle seasoned oil on each piece of toast. Top the toast with sliced gooseberries, hazelnuts, M&B Coriander Seed, and drizzle with honey.

Servings: 4-6 | Time: 10 minutes



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