

TDB Lavender Honey Blueberry Thyme & Ricotta Crostini

Recipe and Images by Bebe Black Carminito / @champagneandcookies

Crostini

These toasty little elegant appetizers of thin-sliced baguette are an elegant base for almost any topping, and they couldn't be easier to make. Cut the baguette slices on an extreme diagonal for long, elegant crostini.

Makes about 20 crostini - Serves 4
1/2 classic French baguette
1/8 cup plus 1 tablespoons extra-virgin olive oil

Arrange an oven rack in the center of the oven and preheat the oven to 375°F.

Cut the baguette into 1/4-inch thick slices with a sharp serrated bread knife and brush both sides of the bread with the olive oil. Bake until lightly golden brown, 12 minutes rotating each slice with tongs halfway through. Transfer each toast to a wire rack to cool completely. Serve immediately, or store in a well-sealed container for up to 24 hours.

Baking Tip: To refresh the crostini, place them on a sheet pan in a single layer for about 5 minutes in a preheated 350°F oven.

Whipped Herbed Ricotta with Lavender Honey

Another easy recipe that will elevate your crostini and is even great on toasted bread for a quick breakfast.

Makes 1 1/2 cups - Serves 4
1 1/2 cups (350 g) whole-milk ricotta
1/8 cup plus 2 tablespoons grated Parmesan
3 teaspoons fresh thyme leaves, finely chopped
2 teaspoons lavender honey
1/2 teaspoon dried herbs de Provence
Pinch of fine sea salt
A few turns of freshly cracked black pepper

Drain the ricotta if needed by lining a large fine-mesh sieve with two layers of damp cheesecloth and place over a medium bowl. Add the ricotta and fold the ends of the cheesecloth over it. Weigh the cheese down with a heavy bowl. Refrigerate for at least 8 hours or preferably overnight. Discard the drained liquid or use as needed.

When ready to whip add all of the ingredients into a food processor and blitz until smooth. Spoon into an airtight container and refrigerate for at least an hour or until ready to use.

Lavender Honey & Blueberry Thyme Compote

Triple Delight Legacy Blueberries get dressed up with fresh thyme, lemon juice, and a pinch of salt then cooked to a syrupy consistency. This compote is a delicious component that will dazzle a DIY crostini party. Other uses are perfect for ice cream sundaes, yogurt and good old fashioned breakfast toast.

Makes 1 1/2 cups - serves 4
1 1/2 cup (220 g) legacy Triple Delight Blueberries
2 sprigs thyme leaves, finely chopped
2 teaspoons fresh lemon juice
Pinch of fine sea salt

In a medium saucepan, place all of the ingredients. On medium heat bring to a boil. Reduce heat and cook for 5 minutes stirring frequently until most of the berries burst and the liquid becomes syrupy. Remove from heat and spoon into a ramekin or a small bowl and cool to room temperature. These can also be made ahead and stored in the refrigerator until ready to use.

To assemble the crostini spread on a little whipped ricotta, a spoonful of the compote and garnish with a tiny sprig of thyme or thyme flowers. Enjoy and repeat...