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PRESERVED LEMON TOASTS

Recipe courtesy of Lish Steiling of The Taste Curators

Ingredients

1 cup part-skim ricotta cheese, such as Calabro
*2 tablespoons chopped preserved lemon peel, from 1 preserved lemon**
1 tablespoon extra-virgin olive oil, plus more to finish
4 pieces of sourdough or whole grain toast or a few crostini
6 pitted dates, slivered or sliced
1 teaspoon lemon zest, from 1 lemon
Sunflower or wildflower honey
Flake salt, such as Maldon
Fennel pollen, optional

Prep time: 10 minutes

Yield: 1 cup of preserved lemon ricotta, enough for 4 toasts

**Cook's Note: To remove the flesh, quarter the preserved lemon. Using the tip of a knife, run the knife horizontally along each quarter of the lemon removing and discarding the flesh. Continue running your knife along the peel to remove any white pith. What you are left with is purely delicious, yellow preserved lemon peel.*

Method

In a food processor combine the ricotta cheese, preserved lemon rind and 1 tablespoon olive oil. Puree until combined and light and fluffy, about 1 minute.

Spread desired amount of ricotta on the toasts or crostini. Place a few slivered dates on top and, using a microplane, zest a whisper of lemon zest over the top. Drizzle with some honey and olive oil. Finish with a pinch of flake salt and fennel pollen if using. Enjoy the ombré palate of yellow.

