

THYME & TEMP

CARAMELIZED LEEK & WHITE BEAN TOAST

6 SERVINGS
2.25 HOURS

INGREDIENTS

16 oz fresh ricotta
1 tbsp of lemon zest
1 shallot, finely diced
1 tsp salt
1/4 tsp of pepper
1 can (15oz) cannellini beans
(or any large white bean), drained
1 tbsp of olive oil
1 tbsp chives, finely chopped
1 tsp salt
1/4 tsp of pepper
2 tbsp butter
1 cup of sliced leeks
6 pcs of toast, thickly sliced and toasted
sliced radish and chopped arugula for garnish

INSTRUCTIONS

Prepare the ricotta about two hours ahead by mixing the ricotta, lemon zest and chopped shallots in a small mixing bowl. Combine with salt and pepper. Cover and refrigerate.

After two hours, place the beans, oil, and chives with salt and pepper in a small pot, stir together, and allow to marinate while you caramelize the leeks.

Heat the butter in a sauce pan and melt at a medium low heat, add leeks and stir frequently until caramelized (about 15 minutes). When finished, add to small pot with the beans and bring heat to medium low, stirring occasionally as they warm.

Toast 6 slices of bread. We used homemade country fresh bread but anything crusty and rustic will do.

When toast is ready, spread the ricotta over the toast, and then spoon the beans and leeks over the top.

Garnish and serve.

