



Ricotta Walnuts & Honey

Ricotta walnuts and honey is a great way to end a meal when you feel like something slightly sweet to nibble on but don't want dessert. It's inspired by a recipe in Lucio Galletto's book *Coastline*. He makes his own ricotta, I cheat and use Vannella's Ricotta, walnuts and honey is almost too simple to even be called a recipe. So take it as more of a guideline and vary the ingredients to suit your taste.

Serves 8 (or more) as a cheese course



INGREDIENTS

- 1 cup walnuts (about 100g/3½oz)
- 500g ricotta (1lb)
- 8 pieces crisp almond bread
- 1 tablespoon honey, more or less to taste (20ml)

METHOD

1. Toast walnuts in a dry frying pan for a few minutes, stirring often, until aromatic.
2. Place ricotta on a platter.
3. Surround with walnuts and almond bread.
4. Drizzle honey over the ricotta and serve.