

Strawberry Brunch Bruschetta

Ingredients

- 2 slices good quality fruit and nut bread
- 50g unsalted butter
- 200g ripe strawberries halved
- 4 tbsp clear honey
- ¼ tsp vanilla bean paste (or use extract)
- 3 tbsp. toasted flaked almonds
- Pinch of sea salt flakes
- 4 tbsp ricotta (or more if you like)

Method

Toast the bread in the toaster or on a griddle pan for a stripy effect. Melt ¼ of the butter in a frying pan. When it foams, add the strawberries, cut side down and fry over a high heat for 2 mins or until starting to caramelise. Add the remaining butter, the honey and vanilla, and swirl to make a sticky sauce. Stir in the almonds and salt.

Dollop or spread the ricotta onto the hot toast, then spoon over the hot berries and honey-nut butter.

Serve immediately