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# Ricotta Drizzled with Truffle Honey on Orange Crostini

*From a cooking class with Diane Phillips, 12/2010  
Locanda Verde Restaurant in NYC*



**Servings: 8**

*\*\* Try to find whole milk ricotta that's still in its soft-curd form available at some specialty Italian markets. Use regular grocery store whole milk ricotta if you can't find the other.*

- 1 whole baguette (about 24 slices)
- 2 large navel oranges, skin scrubbed of any wax
- 2 cups ricotta cheese, whole milk only \*\*
- 1/2 cup honey, orange blossom
- 1/4 cup white truffle oil

freshly ground black pepper to taste

Per Serving (excluding unknown items): 403 Calories; 16g Fat (36.2% calories from fat); 12g Protein; 53g Carbohydrate; 2g Dietary Fiber; 31mg Cholesterol; 398mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 0 Fruit; 2 1/2 Fat; 1 Other Carbohydrates.

1. Preheat oven to 400°. Arrange baguette slices on baking sheet lined with a Silpat, foil or parchment paper. Bake baguettes until crisp.
2. Remove bread from oven and rub the orange skin on the baked slices. Some of the orange oil will transfer to the bread. Store cooled baguette slices airtight and at room temp for up to 2 days.
3. In a small decorative bowl stir the ricotta. In a second small bowl combine the honey and truffle oil. Sprinkle the top with freshly ground black pepper and drizzle this mixture over the ricotta cheese. Serve baguette slices alongside. If you prefer a more spicy mixture, add more pepper.

**Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>**