

Lemon Basil Ricotta Toast

This refreshing and creamy Lemon Basil Ricotta Toast is a delightful blend of flavors that's perfect for a light meal or a snack.

The zestiness of the lemon combined with the aromatic basil creates a vibrant topping for creamy ricotta cheese on toast.


15 min

Total time

easy

Difficulty

290

kcal / serving

Ingredients

- 1 slice of bread
- 100g ricotta cheese
- 1 tablespoon lemon juice
- 1 teaspoon lemon zest
- 2-3 fresh basil leaves, chopped
- Salt and pepper to taste
- 1 tablespoon milk
- 1 teaspoon olive oil

Steps

- 1 Toast the slice of bread until golden brown.
- 2 In a bowl, mix the ricotta cheese, lemon juice, lemon zest, and milk until smooth.
- 3 Add chopped basil leaves and season with salt and pepper to taste.
- 4 Spread the ricotta mixture over the toasted bread.
- 5 Drizzle with olive oil and garnish with additional basil if desired.
- 6 Serve immediately and enjoy!