



# Julie Zyromski

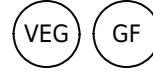
## Savoury Ricotta Salad and toasted almonds

Portions: 6

Preparation: 25 minutes

Cooking time: 15 minutes

6



### Ingredients

2 cups (475 g) non-light ricotta  
3 tablespoons (45 ml) spicy olive oil, divided  
3 tablespoons (45 ml) fresh chives, chopped  
½ teaspoon (3 ml) salt  
2 cups (500 ml) cherry tomatoes, halved  
2 nice heirloom tomatoes, sliced  
2 endives, leaves  
½ cup (250 ml) whole blanched almonds, pan toasted  
6 big slices of sourdough bread  
2 tablespoons (30 ml) olive oil  
1 garlic clove  
Fleur de sel and freshly ground pepper, to taste

### Steps

1. In a bowl, combine the ricotta with 2 tablespoons (30 ml) of the spicy olive oil, about 2 tablespoons (30 ml) of chives, and freshly ground pepper.
2. Place the ricotta mixture in a serving dish.
3. Add the endives, tomatoes, almonds, and the rest of the chives.
4. Drizzle with the rest of the spicy olive oil, fleur de sel, and freshly ground pepper.
5. For the toasted bread, drizzle with olive oil the slices, and grill on both sides on the BBQ, over medium heat. After toasting, rub one side with garlic and sprinkle with fleur de sel.
6. Serve the toasted bread with the salad.