

Peach, Parma Ham & Ricotta Toasts



Serves 4 Prep 5 mins

Cooking 15 mins

Easy

Ingredients

2 slices of Parma Ham
1 tbsp olive oil
4 peaches cut into wedges
2 tbsp runny honey
a pinch chilli flakes (optional)
4 slices sourdough, cut thickly
1 garlic clove, peeled & halved (optional)
125g ricotta
1 tbsp extra virgin olive oil

1. Heat a non-stick frying pan over a medium heat. Fry the Parma ham in the pan for 1-2 min on each side until crispy. Remove and set aside to crisp up.
2. Heat the olive oil in the same pan. Add the peach slices and thyme and cook over a low to medium heat for 3-4min, until just starting to soften. Drizzle over half the honey, a pinch of flaky sea salt and the chilli (if using) and cook for another 2min.
3. Meanwhile, toast the sourdough and rub with the cut side of the garlic clove. Whip the ricotta with the extra virgin olive oil and remaining honey. Season to taste.
4. Spread the toasts with the ricotta and top with peaches. Crumble over the crispy Parma ham to finish