



JEAN CROSSING



Cinnamon toast

with blueberries & ricotta

INGREDIENTS

4 Large	Slices crusty bread (Ciabatta / Woolworths' Tante Anna works well)
4 tsp.	Salted butter
3 Tbsp	Cinnamon sugar
1/3 Cup	Ricotta cheese
1/2 Cup	Black berries (12 large)

METHOD

1. Preheat your oven to grill, 200°C.
2. Place the toast on a baking sheet.
3. Toast the slices under the grill for about 90 seconds per side or until golden brown.
4. Remove the pan and butter the toast with 1 teaspoon of butter per slice. Sprinkle the toast generously with cinnamon sugar (about 2 teaspoons per slice). Return to oven for 1 minute to grill the sugar. Get ready for a delicious smelling kitchen! Cinnamon sugar will be caramelised. Cool the toast slightly. Mix 2 teaspoons of cinnamon sugar with the ricotta and stir to combine. Divide the ricotta among the toast. Sprinkle with a little remaining cinnamon sugar.