



## Rural Farm Recipe: Blood Orange Toast

*Courtesy of  
JoNina Farms  
Ochlocknee, Georgia*

### Ingredients

2 blood oranges  
2/3 cup whole milk ricotta cheese  
1/2 teaspoon vanilla extract  
2 1-inch thick slices brioche bread  
2 tablespoons melted butter  
Honey  
Flaky sea salt

### Instructions

- 1** Cut off the top and bottom of each blood orange just until the pulp is exposed. Stand the blood orange up on one of the flat ends. Working from top to bottom, cut away the peel and pith, following the curve of the fruit. Cut the fruit into slices and set aside.
- 2** In a small food processor, blitz together ricotta and vanilla until mostly smooth. You can also just mix them together in a bowl, but it won't be as smooth.
- 3** Warm a large non-stick skillet over medium-high heat.
- 4** Brush both sides of the brioche with melted butter. Place brioche in the skillet, and cook until golden and charred in spots on each side (about 1 to 2 minutes per side).
- 5** To assemble, top each slice of toast with an even layer of ricotta. Arrange blood orange slices on top of the ricotta, then finish with a drizzle of honey and a sprinkling of sea salt. Enjoy immediately!