



Tartufo Salami

AND HEIRLOOM TOMATO TOAST

makes 4

¼ cup	honey
2 tbsp	fresh thyme
1 tbsp	lemon juice
2 cups	ricotta cheese
1 loaf	sourdough bread
1 tbsp	olive oil
12 slices	Soleterra d'Italia
tartufo	salami
8	heirloom tomatoes
½ cup	arugula
Salt and pepper to taste	

Preheat oven to 400F.

Add the honey, thyme and lemon juice to a small bowl. Season with salt and black pepper and gently whisk to combine.

Whip the ricotta in a food processor with the honey mixture until smooth and creamy.

Slice the sourdough bread, place on a baking sheet and drizzle with olive oil on both sides of each slice. Season with salt. Bake the bread for 2-4 minutes until lightly toasted.

Quarter the heirloom tomatoes. Slice the Soleterra d'Italia tartufo salami slices in half and roll into a cone shape.

Spread the whipped ricotta over the bread slices. Top with the tomatoes, tartufo salami and arugula.



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Soleterra d'Italia provides authentic Italian meats made with natural and simple family recipes from the Simonini family of Modena, Italy. You'll love the outstanding quality and taste of our gluten free and lactose free products.