



HOT CROSS BUN CROSTINI



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Prep time



Cook time



Serves

NEED

2 Hot cross buns

100g Ricotta

Pinch salt

Zest of ½ lemon or
any citrus

60ml Olive oil

Sprig of thyme
(optional)

Give leftover hot cross buns a savory makeover with these elegant crostini - a perfect appetizer that balances sweet spiced bread with creamy herbed ricotta for an unexpected twist on easter leftovers!

HOW

1. Slice your hot cross buns into rectangles and drizzle with 2/3rds of the olive oil.
2. Pop into airfryer or oven for around 10 minutes at 160 degrees or until crisp.
3. Mix ricotta with with the remaining olive oil, thyme, zest of citrus and a pinch of salt.
4. Spoon a generous amount of cheese on crisp or serve them separate.

A Recipe by



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