



Citrus Medley Over Whipped Cottage Cheese Toast

Crispy toast, slathered with a creamy Bison Cottage Cheese and ricotta whip, then topped with juicy, fresh citrus and a homemade thyme-infused honey make this toast recipe a fun and light twist on breakfast.

Servings	Prep Time	Cook Time	Total Time
4	15m	10m	25m

Ingredients

- ½ cup Bison Cottage Cheese
- Multigrain bread, sliced
- 1 blood orange, peeled and sliced
- 1 grapefruit, peeled and sliced
- 1 navel orange, peeled and sliced
- Flaky sea salt
- ½ cup honey
- 8 sprigs fresh thyme
- ½ cup ricotta cheese

Instructions

1. Begin by making the thyme-infused honey. Place honey and thyme in a small saucepan over medium-low heat.
2. Warm up the honey, stirring often, for 10 minutes.
3. Remove from heat and allow to cool to room temperature.
4. Strain and discard the thyme before using.
5. Next, make the Bison Cottage Cheese and ricotta whip by blending them in a food processor until very smooth and fluffy, about 2 minutes.
6. Add 2 Tbsp of thyme-infused honey and whip again for a minute or so. Taste and add more honey if desired.
7. Add a pinch of flaky sea salt and pulse to combine, then keep at room temperature until ready to serve.
8. Toast bread slices.
9. While the bread is still warm, slather on Bison Cottage Cheese and ricotta whip.
10. Layer on citrus slices.
11. Drizzle with the thyme-infused honey and sprinkle with a little salt. Serve immediately and enjoy!

