Fennel Peppered Gilda’s Tomato'd toast

Roast cherry tomatoes

Basil

Olive oli

Fennel and Fennel Pepper

Salt

A little sugar to sweeten tomatoes

Roast Tomatoes:

Two 10-ounce containers cherry tomatoes

¼ cup Fennel chopped mixed w/ fennel pepper (sub for 4 cloves garlic, smashed and peeled)

2 sprigs fresh basil, torn

1/4 cup olive oil

1/2 teaspoon kosher salt

Spicy Honey:

1/2 cup honey

1 1/2 teaspoons Calabrian chile paste

1/4 teaspoon kosher salt

Bruschetta:

1 cup ricotta, at room temperature

1/4 teaspoon kosher salt

1/4 cup olive oil

4 to 6 thick slices ciabatta

6 fresh basil leaves, chopped

1. For the tomatoes: Preheat the oven to 400 degrees F.

2. Spread the cherry tomatoes, garlic, basil, olive oil and salt on a small rimmed baking sheet and toss well to coat. Roast until the tomatoes have popped and are beginning to brown, 30 to 40 minutes. Allow to cool slightly.

3. For the spicy honey: Meanwhile, combine the honey, Calabrian chile, salt and 2 tablespoons water in a small saucepan. Bring to a simmer over medium heat, then let simmer for 5 minutes. Remove from the heat to cool completely.

4. For the bruschetta: Heat a grill pan over medium-high heat.

5. Whisk together the ricotta, salt and 2 tablespoons olive oil in a bowl. Drizzle the remaining 2 tablespoons olive oil on the bread and grill until golden brown and toasted, about 4 minutes per side. Divide the ricotta among the bread slices. Top with the tomatoes and drizzle with spicy honey. Scatter the basil over the top.

Cook’s Note

This makes more spicy honey than needed, but it keeps for up to 2 weeks in an airtight container in the refrigerator. Try it on avocado toast, rice or chicken.

