

PAIRS WITH 2025 LIQUID PREF · VIOGNIER

APPETIZER

Whipped Ricotta Crostini

with *Honey, Thyme & Toasted Almonds*

SERVES 6

Honey and lemon zest pick up the wine's ginger cream and citrus without weighing down its poise.

echo — honey · lemon curd · almond

INGREDIENTS

- 1

baguette, sliced into 1/2-inch rounds
- 3

tblsp

olive oil, plus more for drizzling
- 1

1/2

cup

whole-milk ricotta
- 1

lemon, zested
- 1/2

tsp

fine sea salt
- 3

tblsp

honey
- 1/3

cup

Marcona almonds, roughly chopped
- 2

tsp

fresh thyme leaves
- pinch

flaky sea salt and cracked black pepper, for finishing

METHOD

- 01

Toast the bread
Preheat oven to 400°F. Arrange baguette rounds on a sheet pan, brush lightly with olive oil, and toast until golden and crisp at the edges, about 8 minutes.
- 02

Whip the ricotta
Whip the ricotta with lemon zest and fine sea salt until light and airy — a hand mixer or food processor works well.
- 03

Assemble
Spread whipped ricotta generously onto each crostini. Drizzle with honey, scatter almonds and thyme over the top, and finish with flaky salt and pepper.

Swap the almonds for pistachios for more green, herbal contrast. Fresh apricot or peach slices on top in season make the wine pairing even more obvious.