Melted-Pepper-Ricotta Toast

[FRANCIS LAM](https://cooking.nytimes.com/search?q=Francis+Lam)

* YIELD1 toast



Gentl and Hyers for The New York Times. Food stylist: Maggie Ruggiero. Prop stylist: Pamela Duncan Silver.

INGREDIENTS

* 1 1/2-inch slice of country bread
* 3 to 4 tablespoons [melted-pepper spread,](https://cooking.nytimes.com/recipes/1019370-melted-pepper-spread) or to taste
* 2 to 3 tablespoons ricotta cheese, to taste
* Flaky salt
* Mint or basil leaves, roughly torn, for garnish

Add to Your Grocery List

[Ingredient Substitution Guide](https://cooking.nytimes.com/guides/79-substitutions-for-cooking)



Nutritional Information

PREPARATION

1. Toast the bread well, and spread it [with the peppers.](https://cooking.nytimes.com/recipes/1019370-melted-pepper-spread) Drop on the ricotta in dollops, and season them with flaky salt. Scatter on a few torn mint or basil leaves, and serve immediately.

Pepper Ricotta Toast Spread Francis Lam, NY Times Cooking

4 Servings

Pepper Spread

12 ounces onion (about 2 medium)

¼ cup extra-virgin olive oil

 kosher salt

1 ½ pounds red bell peppers (about 3 medium)

4 cloves garlic, thinly sliced

1 teaspoon fresh thyme leaves (about 6 sprigs)

1 ½ teaspoons red-wine vinegar, or to taste

pinch of sugar

Assembly

6 large slices sourdough bread

whole milk ricotta cheese

kosher salt

Pepper Spread (see above)

basil leaves, roughly torn, for garnish

Pepper Spread: Slice the onions thinly, into 1/8-inch half-moons. Stem, seed and slice the peppers into 1/8-inch strips.

Heat the oil in a large, tall-sided skillet over medium heat. Stir in onions, peppers, garlic and 2 big pinches of salt. Stir every couple of minutes so they become soft without getting too much color. Keep a close eye on the pan, and stir more frequently and add a little water so it doesn’t burn.

When the peppers are very soft and spreadable add the thyme and vinegar and cook, stirring, for 1 more minute. Taste, and add more salt or vinegar if desired. Remove the peppers from the heat, and let cool. Store, refrigerated, for up to 2 weeks. It tastes best at room temperature or warm.

Assembly: Toast the bread well; spread with ricotta and season with salt. Spread the peppers over the ricotta and garnish with basil leaves. Serve immediately.