Roasted Tomatoes and Whipped Feta on Toast

[**AMANDA COHEN**](http://cooking.nytimes.com/search?q=Amanda+Cohen)

 Yield5 to 6 large toasts



Rikki Snyder for The New York Times

I love putting roasted tomatoes on toast with whipped feta, and it’s the easiest thing in the world. If you want to make it fancy for guests, try this recipe. I like to amaze them and cut the bread lengthwise into 1/2-inch slabs rather than across. Creative cutting will take you a long way in this world. A word about the cheese: Make sure you press the feta or it’ll have too much liquid in it to set up properly. If you’re really strapped for time, you can substitute fresh ricotta for the feta, but it’s not going to make your tomatoes pop quite as much.

INGREDIENTS

* **8** **ounces feta cheese**
* **6** **tablespoons heavy cream**
* **1** **loaf of your favorite bread (about 1 pound)**
* **Zest of 1 grapefruit, plus 1 tablespoon grapefruit juice**
* **½** **tablespoon tomato oil, from roasted tomatoes (**[**see recipe**](http://cooking.nytimes.com/recipes/1017942-roasted-winter-tomatoes)**)**
* **1** **garlic clove, finely chopped**
* **2** **cups wild arugula or torn chicory**
* **½** **cup torn parsley or mint**
* **4** **cups roasted tomatoes, roughly chopped if large (**[**see recipe**](http://cooking.nytimes.com/recipes/1017942-roasted-winter-tomatoes)**)**
* **Salt and pepper to taste**

PREPARATION

1. Press the feta for an hour: Take a stack of plates, wrap the feta in a dish towel, put it on the bottom plate, and put the rest of the stack on top of it.
2. Purée the pressed feta in a food processor until smooth. Combine the feta and heavy cream in a bowl and mix it by hand until it’s smooth and creamy. Refrigerate until ready to use.
3. Slice your loaf of bread into 1/2-inch-thick pieces. Toast your pieces in the oven or toaster just until heated; you want it crispy and warm, but no color.
4. In a large bowl, place grapefruit juice, tomato oil, garlic, arugula and herbs; toss to combine. Add more oil and grapefruit juice if desired.
5. Spread the whipped feta on the toast, then put down a layer of greens. Top with a layer of tomatoes. Season to taste with salt and pepper, sprinkle the grapefruit zest on top, and serve.

**Tip**

* *To further enhance the toast, drizzle some more tomato oil from earlier over each slab of bread and sprinkle it with salt before toasting. Then rub it with a cut garlic clove when you pull it out.*