

# Three Brooms



*Light & Tasty Pairing*

## Artichoke & Lemon Ricotta Toasts

A crisp, savory bite with marinated artichokes, creamy lemon ricotta, herbs, and toasted bread - an elegant match for Three Brooms Sauvignon Blanc.



### INGREDIENTS

- 8-10 slices baguette or sourdough, lightly toasted
- 3/4 cup marinated artichoke hearts, sliced
- 1 cup ricotta cheese
- Zest of 1 lemon + 1 tbsp lemon juice
- 1 toso olive oil
- Fresh basil, mint, or parsley
- Sea salt & cracked black pepper



### METHOD

- Mix ricotta with lemon zest, lemon juice, olive oil, salt, and pepper.
- Spread lemon ricotta over each toast.
- Top with sliced artichokes.
- Finish with herbs, cracked pepper, and a little extra olive oil.



### *Pairing note*

The artichoke brings a savory, earthy edge while lemon ricotta highlights the wine's citrus lift, herbal tone, and elegant finish.

