Ricotta Strawberry Toasted Crumpets

2 generous snack servings, each 2 crumpets with half the ricotta and strawberries · Active 20 min · Total 30 min

Skills: Beginner with ordinary kitchen equipment

Ingredients

• 4 plain original crumpets, about 2 oz/55 g each (220 g total); estimate uses the cited Warburtons plain-original panel

• About 1 cup part-skim ricotta, obvious free liquid poured off before weighing (240 g)

• 1 1/3 cups strawberries, washed, hulled and sliced (200 g)

• 1 tablespoon granulated sugar (12 g)

Set out

Toaster or grill/broiler with baking sheet, Fine sieve and bowl, Knife and board, Cooling rack, Kitchen scale, Spoon

Allergens

Milk, Wheat; the calculation-basis crumpets are made in a bakery using milk, sesame, soy and egg, so check the actual pack. Check labels and substitutions.

Make it

1. Wash, hull and slice strawberries, weighing 200 g prepared fruit. Pour obvious separated liquid off the ricotta and weigh 240 g soft cheese. If still very loose, leave briefly in a fine sieve without pressing it dry while toasting.

2. Toast the four crumpets according to their packet, usually for two short toaster cycles or about 4–8 minutes total, until lightly golden. Watch closely if using a grill/broiler and do not leave it unattended. Rest briefly on a rack to release steam.

3. Toss strawberry slices with all the sugar just before assembly. Share the ricotta equally among 4 crumpets, then divide the strawberries and their small amount of juice over the top. Serve 2 crumpets per person immediately.

A useful kitchen skill

Match a purchased bread’s real size to its nutrition panel and keep lightly drained cheese and juicy fruit off toast until serving.

A useful detail

The 30-minute total allows fruit preparation, light ricotta draining and toasting four crumpets in a household toaster. Ingredient quantities include all topping and no butter. A giant crumpet is not interchangeable with one 55 g round in the estimate.

Keep it well

Keep ricotta and prepared fruit separately refrigerated at 40°F/4°C or below. Use within 1 day of slicing, or sooner if the cheese label has an earlier limit. Assemble only for immediate eating. Keep perishables cold during transport and discard after more than 2 hours unrefrigerated, or 1 hour above 90°F/32°C. Follow the crumpet package storage instructions before toasting.