

Peach Bruschetta with Whipped Ricotta: Easy Summer Appetizer

Peach Bruschetta with Whipped Ricotta: A Bright, Fresh Twist for Any Gathering!



TIME
30 min

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INGREDIENTS

2 ripe peaches, diced (choose fragrant, slightly soft peaches)
1 cup ricotta cheese (whole milk ricotta recommended for creaminess)
1 teaspoon honey
1 teaspoon lemon zest (freshly zested for maximum fragrance)
1 tablespoon fresh basil, chopped
Baguette slices, toasted (a fresh baguette, sliced and lightly toasted)
Salt and pepper, to taste
Olive oil for drizzling (good quality extra virgin olive oil)

Swaps and Notes:

Peaches: Ripe, fragrant peaches are key here. If you prefer, you can lightly grill or grill-pan sear the peaches for a smoky flavor before dicing.

Ricotta Cheese: Whole milk ricotta will give the creamiest and most decadent texture for whipping.

Honey: Adjust the amount of honey to your taste and the sweetness of your peaches. Maple syrup can be substituted.

Lemon Zest: Fresh lemon zest provides an essential brightness. Do not substitute with dried lemon peel.

Fresh Basil: Basil is the perfect herbaceous complement to peaches and ricotta. Fresh mint or a tiny bit of fresh thyme could also be interesting.

Baguette: Choose a fresh, crusty baguette. You can toast the slices in the oven, toaster, or on a grill pan until golden.

Salt & Pepper: A pinch of salt enhances the sweetness of the peaches. Freshly ground black pepper adds a subtle kick.

Olive Oil: A drizzle of good quality extra virgin olive oil adds a beautiful finish and fruity note.

Other Additions (Optional): A sprinkle of toasted slivered almonds or a very thin drizzle of balsamic glaze could be a lovely addition.

Instructions:

Whip the Ricotta: In a small bowl, combine the ricotta cheese, honey, and lemon zest. Use a whisk or a fork to beat vigorously until the mixture is smooth and creamy. Set aside.

Toss the Peaches: In another medium bowl, toss the diced peaches with the chopped fresh basil, a pinch of salt, and pepper to taste. Gently mix to combine without mashing the peaches.

Assemble the Bruschetta: Spread a generous layer of the whipped ricotta mixture evenly onto each toasted baguette slice.

Top with Peaches: Spoon a portion of the peach mixture over the whipped ricotta on each baguette slice.

Drizzle & Serve: Drizzle lightly with olive oil just before serving. Arrange on a platter and serve immediately.

Tips for Success:

Ripe Peaches: The success of this bruschetta hinges on ripe, flavorful peaches.

Toast Baguette Well: Ensure your baguette slices are nicely toasted and crisp to provide a good textural contrast and prevent sogginess.

Whip Ricotta Smooth: Take the time to whip the ricotta until it's truly smooth and creamy; this makes a big difference in mouthfeel.

Assemble Just Before Serving: For the best texture (crisp bread, fresh peaches), assemble the bruschetta no more than 30 minutes before serving. The peaches can release liquid over time.

Fresh Herbs: Fresh basil is key. Don't substitute with dried for this recipe.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another crowd-pleasing, cheesy dip, check out my [This Crockpot Nacho Dip Is the Reason I Never Have Leftovers](#).

If you love hot, gooey cheese in a creative way, my [How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#) is a must-make.

DIRECTIONS

1. Making this : Peach Bruschetta is incredibly simple and comes together in minutes!
2. Whip the : Ricotta: In a small bowl, combine the ricotta cheese, honey, and lemon zest. Use a whisk or a fork to beat vigorously until the mixture is smooth and creamy. Set aside.
3. Toss the : Peaches: In another medium bowl, toss the diced peaches with the chopped fresh basil, a pinch of salt, and pepper to taste. Gently mix to combine without mashing the peaches.
4. Assemble the : Bruschetta: Spread a generous layer of the whipped ricotta mixture evenly onto each toasted baguette slice.
5. Top with : Peaches: Spoon a portion of the peach mixture over the whipped ricotta on each baguette slice.
6. Drizzle & : Serve: Drizzle lightly with olive oil just before serving. Arrange on a platter and serve immediately.
7. Tips for Success: Ripe Peaches: The success of this bruschetta hinges on ripe, flavorful peaches.
8. Toast : Baguette Well: Ensure your baguette slices are nicely toasted and crisp to provide a good textural contrast and prevent sogginess.
9. Whip : Ricotta Smooth: Take the time to whip the ricotta until it's truly smooth and creamy; this makes a big difference in mouthfeel.
10. Assemble : Just Before Serving: For the best texture (crisp bread, fresh peaches), assemble the bruschetta no more than 30 minutes before serving. The peaches can release liquid over time.

11. **Fresh : Herbs:** Fresh basil is key. Don't substitute with dried for this recipe.
12. **Serving Suggestions and Pairings:** This Peach Bruschetta with Whipped Ricotta is a delightful appetizer for summer parties, bridal showers, brunches, or as a light starter for a dinner al fresco. It pairs beautifully with a crisp ros  wine, a light and fruity Sauvignon Blanc, or a refreshing sparkling water with a lemon wedge. For other fantastic summer appetizers, consider my [This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests](#) or a creamy dip like my [This Beer Cheese Dip Is My Favorite Party Starter That-Disappears-in-minutes/](#).
13. **Storage and Leftover Tips:** This bruschetta is definitely best enjoyed fresh and immediately after assembly. If you need to prep ahead, you can whip the ricotta and dice the peaches/chop basil separately. Store them in airtight containers in the refrigerator for up to 1 day. Toast the baguette and assemble just before serving. Leftovers will become soggy and are not recommended.
14. **More Recipes You Will Love:** If you loved the fresh, vibrant flavors and easy preparation of this bruschetta, here are a few more fantastic savory and refreshing recipes that I think you'll absolutely love:
15. For another crowd-pleasing, cheesy dip, check out my [This Crockpot Nacho Dip Is the Reason I Never Have Leftovers](#).
16. If you love hot, gooey cheese in a creative way, my [How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#) is a must-make.
17. And for a fresh, light, and tangy chicken salad that's perfect for summer lunches, don't miss my [A Light, Tangy Chicken Salad I Actually Crave \(and There's No Mayo in Sight!\)](#).
18. **Final Thoughts:** This Peach Bruschetta with Whipped Ricotta is a true testament to the beauty of simple, seasonal ingredients. It's quick to make, incredibly delicious, and guaranteed to be a hit at any summer gathering. Give it a try, and let its bright flavors delight your taste buds!
19. What's your favorite way to use fresh summer peaches in a savory dish? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

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Ricotta Cheese: Whole milk ricotta will give the creamiest and most decadent texture for whipping.

Honey: Adjust the amount of honey to your taste and the sweetness of your peaches.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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