

Ricotta Pistachio Honey Bites That Look Fancy but Are Surprisingly Easy

1 cup whole milk ricotta cheese



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INGREDIENTS

1 cup whole milk ricotta cheese
2 to 3 tablespoons honey, plus more for drizzling
1/4 teaspoon vanilla extract
1/4 cup finely chopped pistachios
12 to 16 mini toast rounds, crackers, or phyllo shells
Zest of 1 lemon
Pinch of flaky sea salt
Optional garnish: fresh mint, extra pistachios, or a light dusting of cinnamon

DIRECTIONS

1. In a medium bowl, stir together the ricotta, 2 to 3 tablespoons honey, vanilla extract, and lemon zest until smooth and creamy.
2. Taste and adjust sweetness if needed, depending on how sweet you want the final bites to be.
3. Arrange your toast rounds, crackers, or phyllo shells on a serving platter.
4. Spoon or pipe a small amount of the ricotta mixture onto each base.
5. Sprinkle the tops with chopped pistachios.
6. Drizzle lightly with additional honey.
7. Finish with a tiny pinch of flaky sea salt and any optional garnish, such as mint or extra lemon zest.
8. Serve immediately for the best texture and presentation.

SWAPS & NOTES

Whole milk ricotta is best here because it has the richest texture and flavor.

If your ricotta seems watery, let it drain in a fine mesh strainer for a bit before using.

That helps the mixture stay thick and creamy rather than loose.

Pistachios bring a distinctive buttery crunch, but chopped almonds or walnuts can work if needed.

TIPS FOR SUCCESS

This is one of the easiest ways to make sure your bites stay neat and creamy instead of soft and runny.

Use finely chopped pistachios rather than large chunks.

Smaller pieces stick better to the ricotta and give you a nicer crunch in each bite.

Assemble close to serving time if you are using crackers or toasts.

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Original recipe: <https://chefmaniac.com/ricotta-pistachio-honey-bites-that-look-fancy-but-are-surprisingly-easy/>