3lbs whole strawberries, green tops removed
1/3 cup granulated sugar
3, ½" strips of lemon zest
Juice of 1 lemon

Preheat oven to 350F

1. Toss the strawberries, sugar, lemon zest and juice together in a bowl.
2. Pour on to a rimmed baking sheet and bake for 30-35min until the berries are soft.
3. Transfer the berries along with any accumulated juice to a bowl and cool. Use immediately or store in an air tight container for up to 1 week.

For the ricotta toast

Makes 4

This can be served either at room temperature or warm. To serve it warm heat the strawberries up in a 350F oven for 12min.

4 - ½" slices of whole grain bread, lightly toasted
1 cup ricotta cheese
2 tbsp liquid honey
1 tsp black pepper

1. Slather each piece of toast with ¼ cup ricotta cheese, drizzle with honey and sprinkle with black pepper. Top each with some roasted strawberries.

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