

# RAMP TOAST W/ LEMON RICOTTA AND WILD MUSHROOMS

by chef colleen hunt bramble restaurant – Essex, Vermont

“let’s be honest – no one is reinventing the wheel here. Ramps are a delicious delicacy that surprise us every spring. Not only do we love them, but they really are the first glimmer of spring in our neck of the woods. They tend to grow in super healthy sugar bush cover, and in secret spots coveted by foragers throughout northeast of America and Canada. As a young girl I loved digging in the garden with my mom, then preparing the food we harvested hours before, to feed our traveling guests at the Inn that we owned. This always brings me back there. Sharing food from the dirt that maybe not everyone gets to taste, like a little secret that I get to share with our guests. Ramps have a super short window, making them all that much more alluring. “ Chef Colleen Hunt

## Ingredients

- 4 tablespoons unsalted butter
- 10 oz. oyster mushrooms pulled apart or sliced 1/2 inch thick. (we like to use an array of wild mushrooms if we can, but oysters are easy to get your hands on and are a delicious option here)
- 16 – 20 ramps cleaned, white bulbs and green parts separated (Dandelion Farms forages our ramps underneath their immense sugar maples where we also get our maple syrup)
  - Whites chopped into 1/8 inch
  - Greens chopped in 1 inch pieces,
- 1 pound fresh ricotta (make your own ricotta??)
- Kosher salt
- Freshly ground pepper
- Four slices of rustic bread around ½ to ¾ -inch-thick (Red Hen Vermont common is our favorite!!)
- Maldon or other flaky sea salt optional

## Instructions

Brush bread with olive oil & toast the bread in oven until just brown, flip and repeat but still soft in the center brown. Set aside.

In a medium skillet, melt half the butter. Add the white ramp bulbs and cook over moderately high heat, stirring, until both the butter and ramps are just starting to brown, 3-4 minutes. Add the green leaves and cook 30 seconds more, until just wilted. Season lightly with salt and pepper. Pour ramps and brown butter into a bowl and set aside.

In the same pan, melt the rest of the butter on medium-high heat. Add the oyster mushrooms in a single layer and let them cook without moving them until one side is deeply caramelized and golden brown, 3-4 minutes. Flip and brown the other side, another 1-2 minutes. Season lightly with salt and pepper, remove from pan and set aside.

Place ricotta in a bowl with the lemon zest and juice. Mix thoroughly. Salt and pepper to taste.

Spread each toast slice with 1/4 cup of the ricotta mixture. Arrange the mushrooms and ramps on top, drizzling on a little of the reserved browned butter. A few grinds of fresh black pepper & micro-Plane a bit of fresh lemon zest. Finally a bit of maldon or fleur de sel to finish. A bit of radish to garnish.