

WHIPPED RICOTTA WITH FRESH HERBS & GARLIC TOAST

INGREDIENTS

1 c. fresh ricotta
a splash of milk or cream
chopped chives and oregano
fresh black pepper
fleur de sel
olive oil
a loaf of country bread
garlic

DIRECTIONS

WHIPPED RICOTTA

1. Gently whip 1 c. of ricotta
2. Add a little milk or cream to loosen the cheese
3. Change to whisk attachment for fluffy cloudlike texture
4. Spoon onto serving plate
5. Sprinkle chopped chives, oregano, fresh pepper, and fleur de sel on top of ricotta
6. Add a splash of olive oil on top

GARLIC TOAST

1. Rub olive oil on both sides of the bread
2. Lightly toast both sides in a large frying pan
3. Peel and cut garlic in half
4. Rub garlic across the bread 1x on both sides