



Ricotta Spoonable Add-On

Use it for appetizers, starters, sandwiches, spread, salads

2 cups whole-milk ricotta, drained if there's liquid

1 lime or lemon, zest and juice

2 tablespoons minced shallots, rinsed and patted dry

1 tablespoon extra-virgin olive oil, plus more for drizzling

1/4 teaspoon fine sea salt; freshly ground black pepper to taste

Minced fresh herbs as desired (like parsley, cilantro, thyme, dill)

Serve with: minced carrots; minced radishes; minced broccoli tops, sprinkles of flavored vinegars if desired

Slices of artisan bread or baguettes

Prepare Cheese: Drain liquid from ricotta if necessary; place ricotta in a medium bowl.

Add Flavorings: Add lime zest, 2 to 3 teaspoons lime juice, shallots, olive oil, salt, and black pepper as desired. Chill until serving. Adjust the seasoning to taste. Stir in minced fresh herbs as desired or sprinkle some over the top before serving.

To Serve: Serve as a spread for sandwiches, tartines, or appetizers with grilled Italian or baguette bread slices; serve with fresh minced vegetables that can be sprinkled with a touch of flavored vinegars as desired.

Yield: about 2 cups

Storing: It's best the day it's made; but will keep for about 2 days if tightly covered in the refrigerator. Stir before serving.

Inspired Recipe from: Dorie Greenspan's book "*Everyday Dorie*" – "*The Way I Cook*".

Note from Dorie Greenspan about Recipe: I started making it years ago and I've probably never made it the same way twice. It's a mix of ricotta, chopped herbs, freshly grated lemon zest, olive oil, and plenty of salt and pepper.

About the Recipe: This is a simple recipe that lends itself to mixing and matching the herbs and citrus you have on hand. It is handy to keep in the refrigerator to serve with fresh vegetables like tomatoes and roasted peppers as a salad, over pasta, spread, or quick snack.