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# *Baked Ricotta Dip*

*With Black Summer Truffle Honey*



## INGREDIENTS

1 1/2 cups of fresh whole milk ricotta  
1 large egg, room temperature  
1 1/2 tablespoons of shredded Parmigiano-Reggiano cheese  
unsalted room-temperature butter for greasing  
fine sea salt  
freshly ground black pepper  
1 loaf of crusty bread  
extra virgin olive oil for brushing bread  
2 sprigs of fresh thyme for garnish  
Italian Black Summer Truffle Honey  
crushed pistachios

## DIRECTIONS

Preheat the oven to 400 degrees with the rack set on the middle-upper level. Liberally grease one small baking dish with butter. Line the inside with parchment paper so that when the ricotta rises past the baking dish it doesn't spill over. Do this by cutting triangle corners from the parchment paper and laying one edge of the triangle in the inside edge of the baking dish. In a medium bowl, combine ricotta, egg and Parmigiano and 1/8 teaspoon of sea salt. Spread the ricotta mix into the buttered and parchment-lined baking dish up to about two inches deep. Sprinkle the top with a little freshly ground black pepper. Place baking dish on a baking sheet and bake for 15-20 minutes until the top starts to brown. You can over bake so if the top isn't brown to your liking, brown the dip under a broiler for a minute or two. Brush sliced bread with olive oil, sprinkle with salt and pepper on both sides and toast on a pan. Spread dip on toast, drizzle with truffle honey and top with pistachios.