



Whipped Ricotta Recipe

Author: Erin Jensen Prep Time: 10 minutes Cook Time: 0 minutes

Total Time: 10 minutes Yield: 8 servings 1x Category: Side Dish

Method: Food Processor Cuisine: Italian-Inspired

Description

Whipped Ricotta – a delicious and simple whipped ricotta recipe that is perfect with pasta or on some grilled bread with honey!

Ingredients

- 1 cup whole milk ricotta
- 2 tablespoon high-quality olive oil
- 1 teaspoon finely grated lemon zest
- 1/4 teaspoon kosher salt
- 1/8 teaspoon ground black pepper
- 1 teaspoon honey (more if desired)
- 1/2 teaspoon garlic, minced

Instructions

- 1 Add ingredients to a food processor.
- 2 Process until consistency is smooth.
- 3 Taste and adjust any flavors, as desired.
- 4 Serve on some grilled bread OR with our Baked Gnocchi!

Notes

- 1 **Dairy-Free:** Feel free to use a dairy-free ricotta if you prefer!
- 1 **Storage:** Store in an airtight container in the refrigerator for up to 3 days.

Find it online: <https://thewoodensillet.com/whipped-ricotta/>

