

# Whipped Ricotta

## Ingredients

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- 1 c Ricotta
- 2 T Mint (chopped)
- 1 T Parsley (chopped)
- 1/2 t Lemon Zest
- 1 T Olive Oil
- 1 T Honey
- 0 pn Salt
- 0 pn Ground Black Pepper
- 1 Baguette (sliced and grilled)

## Instructions

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Place the ricotta in the bowl of an electric mixer with whisk attachment. Whisk ricotta for 2 minutes until it's smooth and creamy; you may still see tiny bumps of ricotta, this is ok. Place the whipped ricotta in a serving bowl or spread on a plate. In a separate bowl, stir together the mint, parsley, lemon zest, olive oil, honey, and salt. Pour the herb and honey mixture on top of the whipped ricotta. Top with freshly ground black pepper as desired. Serve with grilled baguette slices, crackers, or vegetables.