

HERB BAKED RICOTTA

Prep time 25 minutes + overnight marinating. Cooking time 30 minutes



SPECIAL NOTE: This recipe serves 4 so make 2 wedges to have enough for 8 people.

INGREDIENTS:

1 kg wedge of ricotta (see note below)
2 tablespoons fresh thyme leaves
2 tablespoons chopped fresh rosemary
2 tablespoons chopped fresh oregano
3 tablespoons chopped fresh parsley
3 tablespoons chopped fresh chives
2 cloves garlic, crushed
1/2 cup (125 ml) olive oil
2 teaspoons cracked pepper

METHOD:

1. Pat the ricotta wedge dry with paper towels and place in a baking dish
2. Mix the herbs, garlic, oil and cracked pepper in a bowl. Spoon onto the ricotta and press on with the back of a spoon. Cover and refrigerate overnight.
3. Preheat the oven to 425 F (220 C). Bake for 30 minutes or until ricotta is set.
Serve with crusty bread

NOTE: IF you can only buy ricotta pieces, drain them overnight in a colander over a bowl in the refrigerator. Spread half the herb mixture in a 1.25 litre loaf tin. Spoon the ricotta in and spread with the remaining herbs before baking.