



# Whipped ricotta with salted honey walnuts

By Donna Hay

**15 minutes**

Preparation Time

**5 minutes**

Cooking Time

**Serves 4–6**

Serves

## INGREDIENTS

### Whipped ricotta

2 cups (480g) fresh ricotta  
1 cup (250g) plain thick Greek  
yoghurt  
sea salt flakes  
crackers or thinly sliced char-grilled  
baguette, to serve

### Salted honey walnuts

1/2 cup (180g) honey  
1/2 cup (50g) roughly chopped  
walnuts  
1½ tablespoons small rosemary  
springs or leaves  
¾ teaspoon sea salt flakes, extra

## **METHOD**

### **Whipped ricotta**

1. Place the ricotta, yoghurt and salt into a bowl and whisk until light and smooth.
2. Refrigerate until ready to serve.

### **Salted honey walnuts**

1. To make the salted honey walnuts, place the honey in a small frying pan over medium heat.
2. Cook for 1 minute and add the walnuts, rosemary and salt. Stir to combine.
3. Cook for a further 2 minutes or until the walnuts are coated and the mixture has reduced slightly.

### **To serve**

1. To serve, spread the whipped ricotta onto a serving plate and spoon over the salted honey walnuts.
2. Serve with crackers or char-grilled baguettes.