



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.