

Whipped Ricotta Dip with Hot Honey

INGREDIENTS

- 1 lb ricotta, whole milk
- 2 TBSP extra virgin olive oil
- 2 TBSP mascarpone cheese
- 2 TBSP heavy cream
- 1 TBSP hot honey
- 1 garlic clove (optional)
- Salt to taste

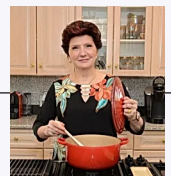
To decorate top:

- Drizzle of Extra virgin olive oil
- Drizzle of additional hot honey, warmed in microwave
- Salami roses with basil leaves
- Finely chopped parsley (optional)



DIRECTIONS

1. Place all ingredients in the bowl of a food processor.
2. Mix on high for 3 minutes until whipped.
3. Place in a pie plate and spread evenly.
4. Cover with plastic wrap and place in refrigerator until ready to serve.
5. Right before serving, drizzle with a little EVOO, some warm hot honey and sprinkle chopped parsley.
6. Make salami roses by placing 2 to 3 slices of your favorite salami/sopressata next to each other but with edges slightly overlapping.
7. Fold in half lengthwise.
8. Roll tightly into a rose.
9. Secure with toothpick.
10. Place salami roses around the inside border of pie plate.
11. Serve cold with crackers or salt&pepper taralli (recipe on my website).



NONNA'S TIPS

- I like to add a clove of garlic for a little more flavor. You can add more if you love garlic or not add any at all if you don't.
- You can omit the hot honey in the ricotta mix if you don't want the spiciness. Just serve with the hot honey on the side for the guests who like the extra kick.