PIZZERIA
GABBO™

WHIPPED RICOTTA

WITH ROASTED GARLIC

YIELD: 1 SERVING



INGREDIENTS

FOR WHIPPED RICOTTA WITH ROASTED GARLIC

1 cup whipped ricotta (see sub-recipe)

1 roasted garlic head (see sub-recipe)

sesame Italian bread, sliced

honey, to taste

olives, optional

breadsticks or crackers, optional

FOR WHIPPED RICOTTA

1¾ cups ricotta

1 tsp. lemon zest

2¼ tsp. lemon juice

2¼ tsp. extra virgin olive oil

Tbsp. sour cream

⅓ tsp. kosher salt

**Note: This recipe prepares 2 servings of whipped ricotta. Refrigerate remaining whipped ricotta in a sealed container for up to 6 days.*

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METHOD

FOR WHIPPED RICOTTA

1. Add all ingredients to a mixing bowl and mix to combine. Working in small batches, use a food processor, stand mixer or blender to mix until very smooth.
2. Transfer each batch from food processor into a separate bowl and mix again until fully combined.
3. Serve immediately or refrigerate for up to 6 days in a sealed container.

FOR WHOLE ROASTED GARLIC

1. Preheat the oven to 350°F, ensuring the fan is on.
2. Trim the top off of the whole garlic head so that the top of the garlic cloves are exposed. Add to a shallow baking dish.
3. Gently coat the top of the garlic head with extra virgin olive oil and season with salt and pepper to taste.
4. Add water to the bottom of the baking dish and cover with foil.
5. Cook in the oven for about an hour, or until the garlic head is a soft, golden brown on top and fully cooked throughout.
6. Remove the pan from the oven and allow the garlic head to cool.
7. Serve immediately or refrigerate for up to 2 days in a sealed container.

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FOR WHOLE ROASTED GARLIC

1 whole garlic head

extra virgin olive oil, to taste

salt and pepper, to taste

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FOR WHIPPED RICOTTA WITH ROASTED GARLIC

1. Scoop whipped ricotta onto a plate and use the back of a spoon to make a well in the center. Add honey to the well to taste.
2. Toast slices of fresh sesame Italian bread of choice to taste, or until crisp on the outside.
3. Add the warm whole roasted garlic to the plate. Drizzle extra virgin olive oil over the top of the whipped ricotta and the whole roasted garlic.
4. Place the toasted sesame Italian bread and, if desired, olives, breadsticks and crackers of choice around the whipped ricotta and whole roasted garlic.

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