

Fresh Ricotta and Pistachio Pesto

Homemade Buttermilk Ricotta Cheese

2 cups whole milk
1 cup buttermilk
1 cup cream
½ tsp kosher sea salt
juice of half lemon
1 T white balsamic vinegar

Pistachio Pesto

½ cup raw pistachios
25 fresh basil leaves
10 fresh mint leaves
juice of 1 lime
1 tsp white balsamic vinegar
1 T avocado oil
sea salt, to taste

In large saucepan over medium heat, bring milk, buttermilk, cream and salt to about 200 degrees and gently stir. Remove from heat before mixture comes to a boil. Add lemon juice and white balsamic vinegar and stir until mixture starts to curdle. Let stand for 5-10 minutes. In a large bowl, place a mesh sieve lined with cheesecloth. Spoon ricotta mixture into cheesecloth. Chill for about 20- 30 minutes or longer. Remove cheese from cheesecloth, put into a glass container, and store in the refrigerator for up to 3 days. To prepare pistachio pesto combine all ingredients in a food processor and process until smooth consistency.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN