

# Crostini With Herb-Whipped Ricotta

(serves 16-20)

**8 oz fresh, whole milk ricotta**

**1 T heavy cream**

**Zest of 1 lemon**

**1-2 T chopped herbs (any type, such as thyme, parsley, rosemary)**

**Kosher salt and freshly ground coarse black pepper, to taste**

**1/4 cup honey or 3 T olive oil, for serving**

**1 baguette, thinly sliced and toasted or grilled**

In a food processor or blender, combine the ricotta, cream, lemon zest and herbs. Whip until smooth and fluffy (1-2 minutes). Add salt and pepper to taste, then pulse briefly to incorporate. Place in the refrigerator for 30 minutes for flavors to meld. Serve on toasted or grilled bread with a drizzle of honey or olive oil. Sprinkle it with salt and pepper to granish.

*Chef Crystal Leach, The Sweet Life*



ATLANTA BOTANICAL GARDEN