

Cantaloupe Whipped Ricotta

15 oz whole milk ricotta

1 tsp vanilla extract

2-3 T honey or powdered sugar

1/2-1 cup cantaloupe

Crushed nut for topping, to taste

Mint and/or basil garnish, to taste

Add ricotta, vanilla extract, honey and cantaloupe to a blender. Blend until the ricotta is smooth and whipped. Toast your nuts for a smoky flavor. Scoop the whipped mixture into a bowl. Drizzle with more honey and sprinkle nuts and herbs on top, then serve. This recipe also tastes delicious spread on crunchy toast.

Recipe by Garden Chef Ilene Rouamvongsor



ATLANTA BOTANICAL GARDEN