

WHIPPED RICOTTA WITH HONEY, LEMON ZEST & BLACK PEPPER

Ricotta Montata al Miele, Limone e Pepe Nero

Source: The Gilded Table – February Edition

Prep Time: 10 minutes

Yield: Serves 4–6 as an aperitif



Recipe Description

Soft, cloudlike ricotta whipped until silky, then finished with honey, bright lemon zest, and freshly cracked black pepper. Simple yet deeply sensual, this dish is best enjoyed slowly—spooned generously onto warm bread and shared at the table while conversation lingers.

Ingredients

- 1½ cups whole-milk ricotta
- 2 tablespoons heavy cream *or* good olive oil
- 1–2 tablespoons honey, to taste
- Zest of 1 lemon
- Freshly ground black pepper
- Fine sea salt, to taste
- Warm bread or crostini, for serving

Instructions

1. Place the ricotta and cream (or olive oil) into a food processor.
2. Whip until smooth, light, and airy—about 1 to 2 minutes.
3. Taste and season with a pinch of fine sea salt.
4. Spoon the whipped ricotta into a shallow serving bowl.
5. Drizzle with honey, scatter the lemon zest over the top, and finish generously with freshly ground black pepper.
6. Serve immediately with warm bread or crostini.

Notes

- Let the ricotta come fully to room temperature before serving—cold ricotta loses its romance.