



# Melt, Stretch, & Sizzle

THE ART OF  
COOKING CHEESE

Tia Keenan • Foreword by Kat Kinsman



# Baked Ricotta with Fresh Herbs

## GET LIFTED

**TRUSTED BRANDS:** *BelGioioso, Calabro*

Ricotta (from the Latin *recocta*, “cooked twice”) is traditionally made from whey, the liquid byproduct of coagulated milk. In the United States, most versions are made from whole cow’s milk (you’ll even find sheep’s and goat’s milk ricotta kicking around, though it’s admittedly much less common). Feel free to use any type you come across for this soufflé-like dip, with plenty of crusty bread for dipping.

**Unsalted butter for greasing**

**16 ounces ricotta (about 2 cups)**

**1 egg, lightly beaten**

**1 tablespoon grated lemon zest**

**1 tablespoon finely chopped  
flat-leaf parsley**

**1 teaspoon finely chopped chives**

**½ teaspoon finely chopped  
fresh oregano**

**½ teaspoon kosher salt**

**½ teaspoon crushed red pepper flakes**

**¼ teaspoon black pepper**

**5 basil leaves, finely chopped**

Preheat the oven to 350°F. Butter a 16-ounce baking dish.

Mix all of the ingredients in a medium bowl, adding the basil last. Pour into the prepared dish and bake for 1 hour, until the ricotta puffs like a soufflé and is golden around the edges. Serve immediately.

*Serves 6 for a cloud of cheesy goodness*