

BAKED RICOTTA DIP WITH PECANS

SERVINGDUMPLINGS.COM

COOK TIME: 25mins

SERVES: 4

CALORIES: 309 kcal (PER SERVING)

INGREDIENTS

*BAKED RICOTTA

400 g/14 oz ricotta

40 g/1.4 oz grated parmesan

50 g/1.7 oz grated mozzarella

1 tsp lemon zest

1/4 tsp salt

1/2 tsp each: garlic powder,
cayenne pepper, black pepper

*TOPPINGS

3 tbsp olive oil

3 tbsp pecans, roughly chopped

1 tsp crushed chili flakes

sprinkle of salt

freshly ground black pepper

fresh oregano

DIRECTIONS

Preheat the oven to 180°C/350°F.

Add ricotta, parmesan and mozzarella to your food processor. Season with salt, garlic powder, black pepper and cayenne pepper. Add lemon zest. Blend on high until smooth, about 2-3 minutes. Taste, add salt and pepper if needed.

Transfer the whipped ricotta to a baking dish. Top with pecans. Sprinkle with chili flakes, salt and black pepper. Drizzle with olive oil and garnish with oregano.

Transfer to the oven and bake for 20 minutes or until golden. Serve warm with fresh bread, crostini or crackers. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.