

# Whipped Ricotta Board

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Choose a top-quality whole-milk ricotta from cow's or sheep's milk. I used Bellwether Farms but also really like the hand-dipped Calabro that Whole Foods sometimes has. Other topping suggestions: Calabrian chili oil, toasted slivered almonds, pesto, chopped giardiniera, shaved radishes or (in summer) halved cherry tomatoes.

## Ingredients

- 12 ounces cow's or sheep's milk ricotta
- 1 small clove garlic, sliced
- 2 teaspoons extra virgin olive oil, plus more for drizzling
- Black and green olives, pitted and halved
- Prosciutto, thinly sliced and torn into small pieces
- Chopped toasted pistachios
- Italian parsley leaves or celery leaves
- Green onions, thinly sliced
- Freshly grated lemon zest
- Coarse sea salt and coarsely cracked black pepper
- Crackers, sliced baguette, crostini and/or breadsticks



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## Directions

Put the ricotta, garlic and olive oil in a food processor and pulse until smooth. Spread on your board with a spatula or table knife, making little crevices where olive oil can pool.

Scatter the olives, prosciutto, pistachios, parsley and green onions on top. With a Microplane, grate lemon zest lightly over all, then sprinkle with salt and pepper to taste. Dribble extra virgin olive oil here and there so it puddles in places. Surround with crackers or bread and serve immediately.

**Serves 4**