



## INGREDIENTS:

### RICOTTA CHEESE

- 1 cup of whole milk
- 1 cup of heavy whipping cream
- Juice of one lemon
- Salt / pepper to taste

### RICOTTA WALNUT CROSTINI

- 2 slices of rustic Italian bread
- 1/4 cup of home made ricotta cheese
- 2 tbs toasted walnuts
- 1 tbs of crumble blue cheese
- 1-2 tbs honey

## DIRECTIONS:

### RICOTTA CHEESE

1. Start out by bringing both milk and heavy cream up to a boil. When boiled, turn off heat and add lemon juice. Stir for few seconds and let stand for about 15 mins. DO NOT DISTURB!! It's very important that you don't stir too much.
2. Curds will start to separate from the whey. Strain cheese through cheese cloth.
3. Season with salt and pepper and enjoy.

### RICOTTA WALNUT CROSTINI

1. Toast Italian bread and smear a thin layer of ricotta cheese over toast.
2. Top with walnuts, crumble blue cheese and drizzle honey over top.
3. Enjoy!!!

# *Ricotta Cheese & Ricotta Walnut Crostini*