**Dave’s Specialty Foods, Inc.**

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**Whipped Ricotta with Honeycomb**

**Ingredients:**

**1 cup Ricotta—BEST quality!**

**Cracked black pepper**

**1 Zest of fresh lemon**

**¼ cup Organic yogurt--vanilla**

**Honeycomb**

**1 Baguette—sliced into thick rounds**

**Salt and pepper**

**Olive oil**

**Parmesan—finely grated**

**Method:**

**Place ricotta, cracked pepper, lemon zest and yogurt in food processor. “Whip” on high speed just to fluff the ricotta and create a smooth, sexy mixture. Remove to glass bowl and chill at least 2 hours to set. Ricotta will be runny if not chilled well enough!**

**Preheat oven to 375. Place sliced baguette in rows on baking sheet. Season with salt and pepper. Sprinkle with olive oil, then parmesan (don’t be cheap on the oil-heavy is good!)**

**Bake bread slices 5 minutes just to lightly toast. Let cool and serve slathered with ricotta, then drizzled with honeycomb!**

**If this is not awesome, there is something wrong! ☺**