

# Sumptuous Warm Ricotta Dip

Warm and comforting, a real crowd pleaser! Ideal for entertaining, movie nights and game day snack.

SERVES: 6-8

PREP TIME: 20 minutes

COOKING TIME: 20 minutes

TOTAL TIME: 40 minutes

## INGREDIENTS

- 1 Tbsp. + 1 Tbsp. GC Napa Valley Natural Savory Proprietary Blend Extra Virgin Olive
- 2 cups ricotta cheese (We prefer Bellwether Farms Whole Milk Basket Ricotta.)
- 1 large egg, organic
- 1 Tbsp. GC Napa Valley Natural Orange Olive Oil
- ½ orange, zest
- ¼ cup GC Napa Valley Natural Culinary Infused Lavender Honey
- ¼ tsp. GC Napa Valley Natural Tuscan Rosemary Finishing Sea Salt
- ¼ tsp. GC Napa Valley Natural Culinary Lavender Tellicherry Pepper
- 1 package of 10 pieces GC Napa Valley Wild Fennel Sea Salted Crostini
- Optional accompaniments: Assorted crackers, celery and carrot spears

## TO PREPARE

- Preheat oven to 375 degrees.
- Brush a decorative medium-size baking dish with 1 Tbsp. Savory Extra Virgin Olive Oil.
- Whisk together in a medium mixing bowl the ricotta cheese, egg and Orange Olive oil.
- Add in the orange zest, Lavender Honey and Tuscan Rosemary Finishing Sea Salt; combine with the whisk.
- Pour mixture into the oiled baking dish. Top with 1 Tbsp. Savory Extra Virgin Olive Oil and Lavender Tellicherry Pepper.
- Bake until mixture is firm when shaken and lightly brown, approximately 20 minutes.
- Prepare the accompaniment dippers.

## TO SERVE

Serve warm in the decorative baking dish along with the Wild Fennel Sea Salted Crostini or assorted crackers, celery and carrot spears for dipping.

## WINE PAIRING

2014 Pietro Family Cellars Sauvignon Blanc, Napa Valley

*The citrus notes of the wine and orange notes of the olive oil create a dynamic pairing captured in each savory bite and each luscious sip.*

## SHOPPING LIST

- 1 container 16 oz. ricotta cheese  
(We prefer Bellwether Farms Whole Milk Basket Ricotta.)
- 1 orange
- Optional accompaniment: Assorted crackers
- Optional accompaniment: 1 bunch celery
- Optional accompaniment: 1 bag carrots
- FROM YOUR PANTRY**
- 1 large egg, organic

## FROM PREVIOUS SHIPMENTS

- GC Napa Valley Natural Orange Olive Oil
- GC Napa Valley Natural Culinary Lavender Infused Honey
- GC Napa Valley Natural Tuscan Rosemary Finishing Sea Salt
- GC Napa Valley Natural Culinary Lavender Tellicherry Pepper



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